

DIEGO E DAMIANO BARALE



Dolcetto d'Alba

Denominazione di Origine Controllata

Production area: San Giovanni, Monforte d'Alba

Grape varietal: 100% Dolcetto

Harvest time: September

Vinification: the grapes are destemmed and crushed, thermo-controlled fermentation at a temperature of 23 °C for about 10 days and daily remontages. After racking the wine complete malolactic fermentation at a temperature of 20 °C. The wine is bottled in March/April.

Color: ruby red with violet reflections

Nose: fruity, scents of cherry and wildflowers

Taste: fresh and elegant fruit concentration.

