



Marco Bonfante S.r.l.

DOLCETTO D'ALBA D.O.C.



GRAPE VARIETY: 100% Dolcetto

VINEYARD:

The soil is rich of calcareous clay marl. Exposition: south-west.

Training system: Guyot

Vineyard density: 5000 plants per hectare

Harvest: Second half of September

Yield per hectare: 65hl/Ha

WINEMAKING: The grapes are destalked and soft-pressed and then left on the skins for 10/12 days.

After that the Dolcetto is stored in steel tanks until the moment of the bottling.

TASTING: In the glass the Dolcetto d'Alba shows a bright ruby red. In the nose it has very fruity aromas, like red cherry and marasca cherry. On the palate it is dry, with a good balance between the acid and alcoholic components, which make this wine fresh and very pleasant.

Service temperature: 16°-18°C (60°F-64°F) It can also be served fresh (14°C-57°F) in the hot summer days.

Food pairing: This wine matches perfectly with pasta dishes, pizza, white and red meat.