



Dolcetto d'Alba DOC dei Terrazzamenti

Area: Town of Torre Bormida and Cortemilia

Expression of an area characterised by sandstone walls, the Dolcetto vienyard, on this soil, can give a strongly typical wine.

The low production yields on teraces allow to have well-structured grapes with balanced tannins and polyphenol. The traditional vinification with maceration and controlled reassemblings obtains a classic wine which follows Langa's tradition. The differences are the result of our territory.

Bottled at the beginning of spring, it shows itself with an intense ruby red colour, vinous scent with hints of sour cherry and raspberry. Dry and persistent flavour, it presents a tannin freshness that dries the mouth, with final hints of bitter almond.

It matches first courses, red meats and in particular the classic Piedmont's cuisine.

To be served in a large glass at 16-18°C