



GRIMALDI

DOLCETTO D'ALBA DOC



Grape	dolcetto 100%
Area of production	vineyards in the municipalities of Treiso d'Alba e Sinio
Area	1.46 hectares
Altitude	220 – 300 m above sea level
Orientation	South - South/East
Soil	whitish marl, calcareous
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1980 - 2003
Harvested	third week in September
Wine-making process	in temperature-controlled macerating tanks for about 4-6 days; aged in bottle
Production	13,000 bottles
Colour	intense ruby red tending to violet
Perfume	vinous, pleasantly floral with scents of red fruit and cherries
Taste	dry, harmonious, with good body, very fresh and tasty, with a slight final tart note
Recommended serving temp.	16 – 18 °C
Goes well with	salami and cured meats, starters, poultry and other white meat