



GRIMALDI



DOLCETTO DI DIANO D'ALBA DOCG “Sorì Del Montagrillo”

Grape	dolcetto 100%
Area of production	vineyard within the Sorì del Montagrillo cru in the municipality of Diano d'Alba
Area	2.04 hectares
Altitude	250 – 300 m above sea level
Orientation	South
Soil	whitish marl, calcareous
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1980
Harvested	third week of September
Wine-making process	in temperature-controlled macerating tanks for about 4-6 days; aged in bottle
Production	13,600 bottles
Colour	intense ruby red with garnet reflections
Perfume	vinous, pleasantly floral with tastes of red fruit and cherries
Taste	dry, harmonious and with good body, very fresh and with final notes of almonds persisting in aftertaste
Recommended serving temp.	16 – 18 °C
Goes well with	salami and cured meat, starters, poultry and other white meat