



**Az. Agr. Biologica Bolla Lorenzo**

Via Guido Cane 98, 1255 Fraz. Talloria Diano d'Alba (CN) - Italy

Tel. +39 0173 231851 - +39 339 2680661 - +39 333 5209139

www.vinibiobula.it - info@vinibiobula.it

## Dolcetto di Diano d'Alba D.O.C.G.

Colour: intense ruby red with violet hues

Perfume: intense, characteristic of red fruits, cherry, blackberry

Taste: harmonious, soft and full with a slight almond aftertaste

Serving suggestions: meat starters, Alba style raw meat, veal with tuna sauce, pasta, white meat, cold meats and semi-mature cheeses

Variety: 100% Dolcetto

Serving temperature: 16-18°

Vinification: grapes from Sori (vineyards particularly exposed to the sun). Fermentation and ageing in stainless steel

