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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

