



Dolcetto d'Alba doc "Cuchet"

Grape: Dolcetto

Vineyard: The grapes used to make this wine come from an estate-owned vineyard near our winery.

Soil: Compact with a prevalence of limestone and clay.

Altitude: 220 to 240 m above sea level.

Vine training system: Guyot modified to bow.

Vinification: The grapes are crushed and destemmed, then the must ferments in temperature-controlled steel tanks.

Ageing: After being drawn off, the wine ages in French oak barrels.

Bottle ageing: After bottling, the wine ages in bottles laid down in our cellar.

Sensory characteristics: The colour is a flaming ruby red with violet highlights. The bouquet is intense and vinous, with evident notes of violets and Marasca cherries. The palate is dry, full, savoury and with a pleasant almond aftertaste.

Pairing: A young and fruity wine which pairs well with all courses of a meal, although it is best with starters, tasty rice and pasta dishes and main courses featuring red meats. Also excellent with medium-mature cheeses.

Serving temperature: 16/18°C.

Storage: The best place to store the wine is in an underground cellar, at a constant temperature, away from light and noise.

