

FRATELLI CALORIO

DOLCETTO D'ALBA

denominazione di origine controllata



GRAPE VARIETY

dolcetto

MUNICIPALITY

Alba - Mango

EXPOSURE

East

SOIL

clay, calcareous

GRAPE HARVEST

end of September - hand picked in small boxes



VINIFICATION AND AGEING

grapes destemming and pressing - fermentation in stainless steel tanks at 25/26 °C for 5/6 days with frequent pumping over and marc pressing - ageing in steel vats - bottled the spring following the harvest

ORGANOLEPTIC PROFILE

colour: intense ruby red

aroma: intense, fresh with hints of strawberry, currants and violet

taste: slightly tannic, notes of ripe red berries, typical and pleasant bitter finish

SERVING TEMPERATURE

18 - 20 °C

RECOMMENDED PAIRINGS

TAGLIATELLE WITH MEAT SAUCE, ROASTED CHICKEN AND SEMI-MATURED CHEESES