



Antico Monastero



Dolcetto d'Alba DOC

TECHNICAL NOTES:

Grape Variety: Dolcetto 100%

Alcohol: 13%

Colour: Ruby Red

Total Residual Sugar: 5 g/l

VINEYARDS:

Cultivation Area: Alba area

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 6 days

Vinification Vats: Stainless steel

Ageing: 6 months in bottle

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Red fruit aromas, silky tannin, smooth.

Tasting temperature: 18° C

Meal Coupling: Cheese, pasta, risotto, meat like brasato, chicken