



DIANO D'ALBA SUPERIORE DOCG



Village: Diano d'Alba

Area: 1 ha

Exposure: South-West

Variety: 100% Dolcetto

Implant density: 4500 vines/ha

Grape harvest: Manual

Soil characteristics: Clayey-limestone marl

Vinifications: Gentle destemming of the grapes, fermentation with the skins for 5-6 days at 26-27°C

Aging: 9 months in stainless steel tanks. Bottling in summer. Ready to drink in September.

Amount: 6500 bottles

Type: 0,75 L – 1,5L

Characteristics: Intense ruby red color with violet reflections; enticing impact in the mouth with notes of little red fruit and jam; round and warm taste that reminds of licorice and wood while preserving a juicy acidity.

Pairings: Perfect with cheeses and salami. Serve at 18°C.