

PRODUTTORI DI GOVONE



DOLCETTO D'ALBA D.O.C

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

DOLCETTO 100%

GRADATION:

13% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

NEIVE, ALBA

ALTITUDE:

200\300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

5.000 - 5.600 -PLANTS/ HA

GRAPE PER HECTAR:

90 Q.li/Ha

SOIL:

CLAY- CALCAREOUS; CALCAREOUS-SILICEOUS

WINE PRODUCTION FEATURES:

MACERATION:

7 DAYS

AGING:

STEEL

REFINEMENT:

IN BOTTLE

COLOR:

RUBY RED

TASTE:

DRY; PLEASANTLY BITTER; ARMONIC

SERVICE TEMPERATURE:

18/20°

PAIRING:

**STARTERS, MEAT AND VEGETABLES, SALAMI, PASTA,
RICE, WHITE MEAT, PIZZA AND CHEESE**