



ALESSANDRO RIVETTO

DOLCETTO D'ALBA

DOC



VINEYARD:

Foglio 5 Partic. 149

Alt: 350m

Exposition: west

Year planted: 2000

TOWNSHIP: Alba

GRAPE VARIETY: 100% dolcetto. Native variety of Piedmont

HARVEST: Manually

WINE MAKING: After stalk removal, fermentation takes place at a controlled temperature.

AGING: In stainless steel until bottling

CHARACTERISTICS: On the nose, aromas of red fruit such as Amarena and red cherries. Its flavor is powerful and persistent over time, and on the palate it is soft and balanced. In color, it is an intense and brilliant violet-ruby red, with extraordinarily rich extracts.

PAIRINGS: This is a wine fit for every meal, though it is ideal with first courses of pasta with light sauces, white meats, and grilled vegetables.

SERVING TEMPERATURE: 16° - 18 °C

AZ. AGR. ALESSANDRO RIVETTO

Fraz. Annunziata Loc. Ciotto, 53/B - LA MORRA (CUNEO)

info@alessandrorivetto.it

www.alessandrorivetto.it