



TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Dolcetto D'Alba

Denominazione di Origine Controllata



APPELLATION: Dolcetto d'Alba DOC

VARIETAL: 100% Dolcetto

PRODUCTION ZONE: Monforte d'Alba (CN)

REGION: Piedmont

PRUNING SYSTEM: guyot

PLANTING DENSITY: 2,80 m x 0,80 m

YIELD PER HA: 6000 kg

BOTTLES PRODUCED: 5.000

VINIFICATION: maceration and fermentation in steel tanks for 10 -12 days, with gentle punch-downs and brief pumpovers.

AGING: in bottle, for 3 - 6 months.

ALCOHOL CONTENT: 12 - 14 %

COLOR: deep ruby red.

AROMAS: intense and complex, with forest berry fruit mingled with plums roses, and peonies, and finally spice and pink peppercorns.

FLAVORS: a vibrantly fresh, solid wine with lively tannins and pleasant persistence.

SERVING TEMPERATURE: 14-16 °C



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