

DOLCETTO DOC MONFERRATO "SINÈ"



Color

Deep pomegranate red.

Fragrance

Intense bouquet, in particular sour almond and the more delicate flavors of ripe fruit.

Flavor

Dry, mellow, fruity.

Combinations

Soups, second courses with red and white meat, cheese.

How to serve it

Serving temperature: 18° C.

Storing

The bottles must be stored horizontally away from the light and in fresh environment. It is advised to drink it within two years from the vintage.

Wine-making

Wine made and stored in steel. Usually bottled in March.

Grapes

Dolcetto.

Vineyard description

Vines situated in the area of Ottiglio (AL), at an altitude of 340 m., with a South-East exposure. The ground is calcareous.