



## Dolcetto d'Alba *Pian delle Masche*

### TECHNICAL DATA

**Variety:** 100% Dolcetto

**Production area:** La Morra

**Year planted:** 1968

**Alcohol content:** 12,50/13,00% vol.

**Soil:** marl-calcareous;

**Total surface area:** 0,2 HA

**Altitude:** 300-350 meters above sea level

**Exposure:** East

**Harvest:** done manually the first week of September.

**Vinification:** fermentation for seven days in steel tanks in contact with the skins, pumping over twice a day for the entire duration of fermentation.

**Malolactic fermentation:** immediately after alcoholic fermentation in steel containers in an environment heated to 20°C.

**Refinement:** no aging in wood.

**Bottling:** bottled in April - May of the year following the harvest

**Total production:** 3200 bottles

# CRISSANTE ALESSANDRIA

## ORGANOLEPTIC CHARACTERISTICS

**Organoleptic description:** intense ruby red color with violet hues. Intense vinous aromas of fresh red fruits, cherries and redcurrants. Slight hints of violet. Soft, full-bodied, slightly dry with a pleasant almond aftertaste.

**Ageing capacity:** this is a wine that does not have a great ageing capacity and therefore should be consumed 2-3 years after bottling.

**Pairings:** considered to be a wine for the entire meal, it is particularly suitable for appetizers and main courses.