

FONTANABIANCA

DOLCETTO D'ALBA DOC

**PRODUCTION AREA**

Neive, Piedmont

CLIMATE

temperate

LAND

clay-limestone

ALTITUDE

300 mt a.s.l.

BREEDING SYSTEM

Guyot

GRAPES

Dolcetto

YIELD PER HECTARE

70/75 q.li

AVERAGE AGE OF VINES

25 years

AGEING

in bottle for 4/6 months

VINIFICATION

traditional with passage of the wine in large barrels and small barrels for about 9-12 months

NOSE

vinous more fruit with cherries and plum

TASTE

dry and round, good body, harmonious and balanced

ALCOHOL CONTENT

13%

MATCHING FOODS

noodles, meats and cheeses

SERVING TEMPERATURE

17/18° in red wine glasses

