

Dolcetto d'Alba D.O.C. "La Matinera"



Designation: Dolcetto d'Alba D.O.C.

Vintage: yes

Area of origin: Monforte d'Alba (CN)

In the company history,

the first year of production dates back to: 1974 System type: Guyot 4000 plants per hectare Type of grapes: 100% Dolcetto d'Alba Vinification: careful selection of the grapes,

fermentation at controlled temperature for about 10 days in contact with the skins followed by stainless

steel vats.

Alcohol content: 13%

Expected storage lifetime: 6 years

Bottle sizes: 0,75 L

The data shown is based on an average of several years and may vary according to individual vintage.