

DOLCETTO D'ALBA DOC ALDO



Dolcetto is the beginning of the history of viticulture in the Langhe, the root from which everything else has sprung, just like our grandfather **Aldo**, who is the root of our lives, our family and the estate

PRODUCTION ZONE

East and west-facing vineyards situated in San Rocco Seno d'Elvio (Alba).
Elevation: 300 metres above sea level

GRAPE VARIETY

Dolcetto

VINIFICATION

The freshly-harvested grapes are crushed and de-stemmed immediately. Fermentation is spontaneous in stainless steel tanks at 24°-25° C. The wine is raked after about a week. Spontaneous malolactic fermentation takes place in steel tanks. The wine is cold-stabilised. The wine is bottled in April and then bottle-aged for about 9 months.

WHEN

There's nothing better than a glass of wine still redolent of fermented must. Delicious immediately, but with an interesting evolution after two or three years' wait.

CLASSIC PAIRING

A pairing with bread and raw salame approaches perfection. Two Piedmontese antipasti are the ideal companions par excellence: vitello tonnato and anchovies in salsa verde. Total classics for total satisfaction.



VINES AND SOIL

4 hectares: vines of approximately 25 years of age on Lequio formations (grey marl alternating with sand layers)



HARVEST

Hand-picked around mid-September



PRESENTATION

Available formats: 0.75 l and 1.5 l
Alcohol content 12.5%-13.5% by volume depending on the vintage
Ruby red with violet highlights; fragrant and ambrosial, with recognisable plum and cherry notes.
Its characteristic flavour is dry and delicately tart.



HOW

Store in a dark, dry place at constant temperature below 20° C. Serve at between 14°-16° C in a rounded glass to appreciate its transparent colour, to allow for oxygenation and the release of arom.



UNUSUAL PAIRING

With snails—oven baked or stewed in sauce.
A colourful pad thai will surprise you as an ideal pairing.
Our recommendation: Dolcetto spooned over steaming ravioli... pick up your spoon and dig in.



ADRIANO
MARCO e VITTORIO

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