

Dolcetto d'Alba Vigna del Mandorlo DOC



Area: 2.5 hectares

Vineyard: Dolcetto

Density: 5,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Average altitude: 380 m above sea level

Harvest period: September

Bottles produced: 16,000

Vinification: in stainless steel, temperature - controlled, automatic pump-over

Ageing: 8 months in stainless steel

Ageing over lees: 60 days

Bottle ageing: 6 months

Sensory Profile

Bright ruby red in colour with deep violet highlights. The perfume is immediate and intense, uncompromisingly vinous and persistent.

It is redolent of grape must which, on ageing, develops sensations of red forest fruits. The bouquet is dry and full-bodied, elegant and round, with notes of fruit and a wonderfully almondy finish.

Serve with starters, pasta, soups, salamis and cream cheeses.

Serving temperature: 16-18°C.

Notes

A great wine with a great history to which the Elvio Cognito winery has always devoted care and commitment. An excellent full-bodied wine, packed with fruit. True to tradition, its early freshness and complexity after bottle ageing make it great for daily drinking.