

## DOLCETTO D'ALBA DOC "MANDORLO"



**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 pumping-over

**Ageing:** 8 months in stainless steel

**Lysis:** 60 days

**Bottle ageing:** 6 months

### Sensory Profile

Bright ruby red in color with deep violet highlights. The perfume is immediate and intense, uncompromisingly winey and persistent, with primary aromas. Redolent of grape must which, while ageing, develops sensations of red wild berries. The mouth is dry and full-bodied, elegant and round, with notes of fruit and a wonderfully fresh and juicy finish. Tannins are fine and perfectly integrated.

**Serving suggestions:** Serve with starters, pasta, soups, salamis and cream cheeses.

**Serving temperature:** 16-18°C.

### Notes

A great wine with a solid history towards which Elvio Cogno winery has always devoted care and deep commitment. An excellent full-bodied wine, fruit-forward and packed with high drinkability. True to tradition, its freshness and complexity after bottle ageing make it great for daily drinking.