



AZIENDA AGRICOLA

COGNÒ®

## 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

**Wine making:** in stainless steel, temperature - controlled, automatic pump-over

**Aging:** 6 months in stainless steel

**Lysis:** 60 days

**Bottle aging:** 6 months

### Sensory Profile

Bright ruby red in color with deep violet highlights. The perfume is immediate and intense, uncompromisingly vinous and persistent. It is redolent of grape must which develops sensations of red wild berries when aged. 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 soft, fresh 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. Full-bodied and packed with fruit. True to tradition, its early freshness and complexity after bottle aging make it great for daily drinking.