

Dolcetto d'Alba Filari Lunghi

Zone of Origin:

Monforte d'Alba

Grape variety:

Dolcetto

Vinification and Ageing:

The grapes are destemmed and gently crushed.

Alcoholic fermentation takes place in stainless steel with temperature control to promote the extraction of elegant aromas. We pump-over to facilitate extraction.

Malolactic conversion in stainless steel and the wines are bottled in the spring following the harvest.

Perfume:

Fragrant with dense fruit reminiscent of cherries and raspberries.

Taste:

Rich and fresh, with a delicate tannin and good persistence.

Colour:

Ruby with a purple hue.