



“L’ALTO” DOLCETTO D’ALBA DOC

GRAPES

Dolcetto

PRODUCTION AREA

The vineyards are located in Monforte d’Alba, on a soil rich in clay and limestone.

VINIFICATION

The grapes are crushed and destemmed immediately after picking, and are then left on the skins in special tanks for 7 – 8 days to slowly and delicately release all the noble components from the grapes. The fermentation is completed after the wine is drawn off the skins, giving this wine grace and elegance.

AGEING

The wine is bottled only when it has acquired a perfect balance, usually one year after harvesting in late spring.

