



Monferrato Dolcetto DOC

GRAPE VARIETY: Dolcetto 100%

ORIGIN:

Selection of Dolcetto grapes from South-East and South-West facing vineyards of the Franco Mondo estate planted in 1978 and 1982, in San Marzano Oliveto and Canelli, typical areas for the production of Dolcetto.

WINE-MAKING:

Brief maceration of the solid parts in the must, lasting approximately 4-5 days, during which the contents of the vat are pumped over for short but frequent periods. The purpose of this wine-making process is to obtain a wine with a fresh, fruity flavour.

CHARACTERISTICS:

Garnet in colour, with purple and violet hues, it has a warming, vinous scent with a fruity bouquet, containing hints of violets and ripe blackberries. A good bodied wine which owes its long life to the presence of very fine tannins. It has a harmonious, dry and velvety flavour and leaves the palate clean, with a stimulating, bitter sensation.

SERVING SUGGESTIONS:

As a young wine it is lively and ready to drink, the ideal companion for light meals where its exceptional flexibility renders it perfect from the hors d'oeuvres, through the main course to the cheeses, best if fresh.

A few years in the bottle prepare it for serving with tasty dishes such as risotto with cheese fondue, oven-baked lasagne and agnolotti with meat sauce.