



DOLCETTO
“Garbalet”
ALBA DOC



GRAPE VARIETIES
100% Dolcetto
ALCOHOL BY VOLUME
12,5%

VINEYARDS & TERROIR

Region Piemonte – Castiglione Falletto,
Serralunga d’Alba
Climate Mild with good thermal excursion
Altitude 300 meters a.s.l. - hilly
Soil Calcareous and clayey

APPEARANCE

Red ruby color with violet nuances that attenuate over time.

OLFACTORY and GUSTATORY

Delicate, floral, intense and. Lingering aromas. Fresh and fruity, full, complex, dry and harmonious.

FOOD PAIRINGS

Widely pairable with any not to spicy food. Loves soft or fresh cheese, snacks, cold cuts but also crustaceous.

AGRONOMIC - VINEYARD

Low impact practice, with low yield. Grapes are handpicked in specific selected fields and immediately gently processed.

WINEMAKING - CELLAR

Long submerged-cap maceration for 1 week (variable according to the vintage) in stainless steel vats.
Maturation in stainless tanks for 6 months then few more months of refinement in bottle.

REFINEMENT

Stainless steel vats – 6 months
Bottle – 3 months min.