

WINES

DOLCETTO D'ACQUI

DOC



GRAPE VARIETY: Dolcetto
MUNICIPALITY: Acqui Terme
AREA: 1 hectare
EXPOSURE: South-East
COORDINATES: 44.707748, 8.415893
ALTITUDE: 400 m above sea level
YEAR OF PLANTING: 1986
SOIL: red soils with a good percentage of clay



VINIFICATION: Vinification involves maceration on the skins for 12 days in steel tanks, with 2 manual pump-overs per day. At the end of alcoholic fermentation, racking is carried out in steel tanks until the completion of malolactic fermentation and subsequent ageing in steel tanks for 20 months before bottling.



TASTING NOTES

COLOUR: Deep ruby red with purple reflections
BOUQUET: red berries, intense bouquet with accents of fine spices, vinous hints.
TASTE: Soft, velvety, good freshness, well-integrated tannin.
PAIRINGS: warm antipasti, cardoon flan, young cheeses, courgette omelette.



LONGEVITY: over 15 years.
TYPE OF BOTTLE: Burgundy bottle with an elongated neck and amber colour made exclusively for Scarpa, with the winery's trademark imprinted on the glass.
FORMATS: 0.75 L

