

BOVIO®

Dolcetto d'Alba Doc Dabbene



Appellation: Dolcetto d'Alba doc

Vineyards: various

Locations: La Morra and Montelupo Albese

Aspect: facing south-east

Varietal: 100% dolcetto

Hectares: 1.3

Soil: calcareous clay

Yield: 8 t/ha

Vine-training system: Guyot

Harvest: early-mid September

Vinification: fermentation on the skins in steel for around 8-10 days at a controlled temperature

Bottles produced: 7500

Tasting notes: intense red, with a fresh young nose showing the fresh fruit notes typical of the varietal. Fresh, young and vinous on the mouth.

Serving temperature: 16-17°C.

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