



Dolcetto d'Alba DOC

Dolcetto d'Alba is produced from Dolcetto grapes harvested in mid-September.

The fermentation lasts 8-10 days, at the end of which the Dolcetto is left to decant and then decanted into the air, to oxygenate it and prevent smells of reduced (bottom).

Before winter, the Dolcetto is racked at least 4-5 times.

At this point, the Dolcetto base is stored in steel tanks and in March-April, after a light filtration, is bottled.

The best selection of Dolcetto, in November, is placed in wooden barrels and left to age for about 6 / 7 months, and after a light filtration, is bottled and left to rest for another 1 or 2 months.

This selection will be labeled with the name **PISOTE**.

The wine has a ruby red color with purplish reflections, the smell is dominated by hints of fruit (blackberries, raspberries, cherries), the taste is vinous, persistent with a bitter aftertaste.

It is suggested with tasty and structured dishes