



Wine: Dolcetto D´Alba DOC  
Producer: Cosetti  
Vintage: 2012  
Grape: Dolcetto 100%  
Alcohol: 13%

#### Vinification and maturing

Fermentation in temperature controlled steel vats for 8-10 days with gentle pump overs and punch down.  
After devatting the must gradually finishes its fermentation.

#### Tasting notes

Ruby red colour with violet hues. Intense and delicately characteristic aroma with hints of floral cherry and red fruit.  
The flavour is dry harmonious and velvety with light hints of almond.

#### Food pairing

An excellent red wine to accompany the entire meal of the most traditional of Piedmont cuisine. Matches perfectly with entrées and risotto, white meats and delicatessen.

#### Serving temperature

15-18°C

(Indeholder sulfitter)

