Scagliola

Da Sempre
Dolcetto Monferrato DOC

REGION
Piemonte

VARIETY
100 % Dolcetto

Yield per hectare: 63 hl/ha
Exposure and altitude: 1.5 hectares with South-East and East exposure, at 1100-1300 ft ASL (350-400 m ASL).
Soil composition: Mainly limestone and clay.
Cultivation method: Guyot. 4200 vines per hectare.
Harvest: Careful selection in the vineyards and hand-harvest at the end of September.
Vinification process: Traditional vinification in stainless steel tanks with selected yeasts, at controlled temperature (73 – 77 F). Approximately 10 days of fermentation with 5 days of maceration.

TASTING NOTES
Ruby-red color with purple reflections. Vinous bouquet. Dry, with a slightly bitter finish. Medium-body.

FOOD PAIRINGS
A perfect match with rustic, rich appetizers and traditional Piemontese first courses.