

ETHICAWINES

earth, heart, hands.



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.