

## Borgogno



Dolcetto d'Alba  
DOC

### REGION

Piemonte

### VARIETY

100% Dolcetto d'Alba



Growing location: Langhe area

Vineyard position: south-west

Soil: calcareous and clayey marl

Wine training system: Archetto variation of Guyot system

Grape harvest: September 10th -20th

Natural fermentation (without the addition of selected yeasts) is carried out for 12 days at low temperatures, 24-28 °C, followed by a soft pressing and ageing in stainless steel tanks for 4 months at a temperature of 18 °C. The wine is bottled and refines 1 month before release.

### TASTING NOTES

Intense ruby red tending to purplish. Vinous, fresh, fruity bouquet of red fruits such as cherry, strawberry. Very pleasant.

### FOOD PAIRINGS

Ideal with pasta dishes with meat sauce.