

## Dolcetto d'Alba d.o.c. SitoVarei

The soil on the old “an Varej” vineyard alongside the cellar on the Bricco hill is both clayey and calcareous. Only steel is used in the vinification of this readydrinking wine with a very clear-cut flowery profile, accompanied by rich, fragrant fruity overtones.

Lots of berries, and hints of plum and orange. Sweet tannins. This wine goes well with most traditional Italian stuffed pastas, but with its plentiful fruity profile it really comes into its own when paired with exotic cuisine, especially the sweet and sour variety typically found in Chinese and Thai cooking.

DESIGNATION: Dolcetto d'Alba d.o.c.  
 GRAPE-VARIETY: 100% Dolcetto  
 VINEYARDS: village of Neive – Bricco di Neive  
 FACING: east-south-west  
 SOIL: calcareous – sandy  
 VINE-TRAINING SYSTEM: Guyot  
 YIELD: 60 hl./hectare  
 FERMENTATION: in steel for 5 days at a controlled temperature, with traditional pumping of the must over the cap.  
 AGEING: at least 7 months in steel, followed by 2 months maturing in the bottle.  
 APPEARANCE: ruby red tending to violet.  
 NOSE: expansive and alluring, with intense bouquet of flowers and fresh fruit including blackberries and wild cherries; delicate, elegant aromas.  
 TASTE: dry, bold and well-balanced, with appealingly fine almondy aftertaste.  
 PAIRINGS: good for serving throughout a meal, and ideal with pasta, cheeses and cased meats.

ALC. BY VOL: 12.5%  
 SERVING TEMPERATURE: 16-18°C.



Azienda Agricola Dante Rivetti