

# ESPRIT DU VIN

*'An occasion for every wine'*

## DOLCETTO D'ASTI DOC



### Winemaker's Notes

Fermentation occurs in temperature controlled steel vats for 6-7 days with gentle pump overs. After de-vatting, the must gradually finishes its fermentation process. Malolactic fermentation is carried out by December.

### Description

Intense ruby red color with violet highlights. Intense and characteristic aroma with pleasant and clear hints of red fruit. Harmonious, silky and fresh on the palate, with moderate acidity and raspberry and cherry notes.

### Serving Suggestion

Best enjoyed with pasta and risotto, mushrooms, meat and vegetable stews. In Piedmont, it is considered the ideal match for all courses.

### Spec Sheet

Vineyard	Castelnuovo Belbo Piedmont
Varietal	Dolcetto 100%
Appellation	Dolcetto d'Asti DOC
Vintage	2014
Body	Light
Alcohol %	12.5%