

AZIENDA ○○○ AGRICOLA
FABIOPERRONE
VALDIVILLA



GRAPE VARIETY

Dolcetto

PRODUCTION AREA

Santo Stefano Belbo

EXPOSITION AND ALTITUDE

South-East. 350 m a.s.l

FORM OF CULTIVATION

Annual pruning and training using the traditional Piedmontese Guyot method.

HARVEST PERIOD

End of September with an accurate manual selection of the grapes.

VINIFICATION

After destemming and crushing, alcoholic fermentation takes place with the addition of selected yeasts keeping the temperature constant at around 25°.

During maceration, pumping over is done at regular intervals thus favouring the contact of the skins with the must to increase the extraction of tannins, anthocyanins and the characteristic aromas of Dolcetto. The drawing off follows to separate the wine from the skins.

AGEING

Maturation in stainless steel vats and a short period in the bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: ruby red that takes on violet reflections over time;

BOUQUET: fruity with strong floral notes;

TASTE: dry flavour with moderate acidity;

PAIRINGS

Perfect throughout the meal, ideal to accompany the first and second course of not too strongly flavoured meat.