



DOLCETTO D'ALBA D.O.C.

A wine with a unique softness and harmony.

Grape variety	100% Dolcetto
Production area	Bricco Voghera in Serralunga d'Alba, Ha 0,3
Height	370-400 m a.s.l.
Exposure	East, South-East
Soil	Limestone/clay
Harvest period	September
Yield per hectare	8.000 Kg/Ha of grapes
Plants per hectare	4.000
Growing system	Guyot

Winemaking The freshly harvested grapes are delicately pressed, then the resulting must ferments at a temperature of 26 °C. After 5-6 days, the wine is separated from the pomace and the fermentation is then completed at lower temperatures to bring out the fruity character of these grapes. The malolactic fermentation follows.

Ageing The softness and good balance of this wine make it enjoyable from the coming summer after the harvest. An ageing process is not necessarily required to enjoy this wine.

Tasting notes It has an intense ruby red colour with violet hues. The bouquet ranges from little forest fruits to the fresh fragrance of wild violets and withered roses. This wine has a dense yet caressing and velvety consistency.

Best served Between 16 and 18 °C.

Perfect pairing Ideal with pasta and rice dishes, or with meat starters.

Storage Keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.

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FOOD SOVEREIGNTY
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