



## DOLCETTO D'ALBA D.O.C.

**A wine with a unique softness and harmony.**

<b>Grape variety</b>	100% Dolcetto
<b>Production area</b>	Bricco Voghera in Serralunga d'Alba, Ha 0,3
<b>Height</b>	370-400 m a.s.l.
<b>Exposure</b>	East, South-East
<b>Soil</b>	Limestone/clay
<b>Harvest period</b>	September
<b>Yield per hectare</b>	8.000 Kg/Ha of grapes
<b>Plants per hectare</b>	4.000
<b>Growing system</b>	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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CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 2021/2115

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MINISTRY OF AGRICULTURE,  
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