

CONVENTO CAPPUCCINI



Dolcetto d'Acqui

Varietal: 100% Dolcetto

Alcohol: 13,5% by vol.

pH: 3,72

TA: 5,5

Harvest: Early September

Soil exposition: Southeast

Altitude: 302m

Production yield: 3,5 Tons per acre

Packaging: 6 or 12 bottles per case

Vinification: After a manual harvesting to preserve the integrity of the grape, the fruit is –and crushed to begin the primary alcoholic fermentation process. The wine is then racked into stainless steel tanks where it rest and develops a malolactic fermentations which refines its taste. The wine is than placed into stainless steel tanks for aging.

Aging: After 8-9 months of aging in stainless steel tanks, the Dolcetto is then aged in a bottle for one month.

Tasting Notes: Intense Violet color, invitingly tannic with a long finish that is very persistenton the palate. Best paired with cured meats such as salami, sharp cheeses and beef. Serve at room temperature.

