

“Bricco Pavia” Dolcetto d’Alba

Productive procedure

Grape harvest in crates, after de-stemming and crushing, the grapes are left to ferment at controlled temperature (28° C) with daily pump overs; the racking off takes place after 4 – 5 days of maceration and once the alcoholic fermentation finishes, the wine is decanted various times to facilitate clarification.

Maleolactic fermentation begins shortly after the alcoholic one then the wine is left to age in stainless steel tanks till the following Spring. At this point, after a being lightly filtered, the wine is bottled and sold after it has aged another month in the bottle.

Tasting

Vivid, intense, dark ruby red colour with violet reflexes.

The nose reveals a clear, ample scent with notes of mature cherry, violet and blackberry.

On the palate it is full, luscious, harmonic and slightly dry in the finish.

Comment

A red wine to be drunk immediately and considered adapt “for the whole meal”. It gives its best shortly after being bottled already and is to be conserved in a cool and characteristic place even for 3 – 4 years. It accompanies cured meats, all appetisers and first courses of pasta very well.



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