

DOLCETTO D'ALBA DOC “BURAN”

<<We can't pass it up!>>

These were the words of Armando in 1985, still recovering at the hospital after a surgery. He was referring to Cascina Buran, near the winery, so called because property of Mr. Borrano, a fruit trader who decided to put his house up for sale.

The land surrounding the old house was planted with orchards and in particular plums.

Armando and Franco decided that a large part of those lands would be destined for the cultivation of Dolcetto in which, even today, among the fruity notes of the wine those of plum remain the most intense.

Bottle sizes: 75 cl



Vineyards: various, located in San Rocco Seno d'Elvio and Treiso

Varietal composition: 100% Dolcetto

Harvest period: mid-September

Vinification and ageing: crushing of the grapes, fermentation and maceration in steel.

The wine evolves for 6-8 months in steel, followed by a period of ageing in bottles stored horizontally in underground cellars.

Alcohol: 12,5-13,5%

Colour: bright ruby red with purplish highlights.

Nose: red fruit, including cherry and plum, floral notes of violet and a characteristic almondy aroma.

Taste: warm and delicate, slightly tannic with a nice-long finish and vinous aftertaste.

Food pairings: cold cuts and cheeses, hot and cold appetizers, and delicate starters.