

DOLCETTO D'ALBA DOC SCALETTA

Among all the vineyards growing Dolcetto, Vigna Scaletta in San Rocco Seno d'Elvio is the one which lends itself best to the variety. The name comes from the particular shape of its slopes, which are reminiscent of the steps in a stairway – scala in Italian.

Each year the grapes from this vineyard are vinified separately to produce a Dolcetto d'Alba with a particular, rounded style.

Its compact purplish colour features bright, clear ruby nuances, testifying to the wine's fresh, appealing character. The intense, fragrant nose shows red fruit, along with light spicy and vinous notes. Delicate tannins add a further dimension to the structure of this wine, along with a typical almondy finish.

Dolcetto d'Alba is one of the wines which is most associated with Piedmontese culture and daily life, and it is a versatile match for all the traditional local dishes and for aperitifs with cold cuts and cheese.

Bottle sizes: 75 cl



Vineyards: Scaletta

Varietal composition: 100% Dolcetto

Harvest period: mid-September

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

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

Alcohol: 13-13,5%

Colour: a purply red with nuances tending to ruby

Nose: intense, showing cherry, plum and blackberry; floral and slightly spicy, with hints of cloves and the varietal's almondy finish.

Taste: warm and full-bodied, with soft tannins, a nice long finish and a vinous aftertaste.

Food pairings: cured meats and cheese, hot and cold hors-d'oeuvres; a good match for both delicate starters and dishes with more structure.