



CASTAGNOLE DELLE LANZE

DOLCETTO D'ALBA

Dolcetto d'Alba DOC

Dolcetto d'Alba DOC embodies the most authentic, everyday spirit of the Langhe winemaking tradition. Produced from one of the region's most beloved native grape varieties, this historic red wine captivates with its immediate appeal, inextricably linking its proud character to the hills of its origin

GRAPE VARIETY: 100% Dolcetto

ALCOHOL CONTENT: 13.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Clay-limestone

HARVEST PERIOD: Mid-to-late September

WINE MAKING: Total destemming and gentle pressing of the grapes. Use of selected yeasts, followed by fermentation and maceration on the skins for approximately 7–8 days at a controlled temperature. Micro-oxygenation to soften the tannins and enhance the aromatic profile. Following malolactic fermentation, the wine ages in steel tanks for 6–8 months before bottling

COLOR: Vibrant ruby red with violet hues

PERFUME: Vinous, youthful, intense, and pleasant; it is reminiscent of the aroma of cherry and plum

TASTE: Dry, round, low in acidity, intensely almond-like, with a delicate, lingering aftertaste

FOOD MATCH: It pairs well with every course, from appetizers to main dishes; it is particularly well-suited to cured meats, substantial first and second courses, roasts, boiled meats, mixed grills, and aged hard or semi-hard cheeses

SERVING TEMPERATURE: 16 – 20 °C

AVAILABLE FORMATS: 0,75 l



Dogliotti 1870 Snc

Via Fratelli Vicari, 70 - 14054 Castagnole Lanze (AT) - Italia
info@dogliotti1870.com - www.dogliotti1870.com