

## DOLCETTO D'ALBA SUPERIORE IL PALAZZO

### DOLCETTO D'ALBA SUPERIORE DOC

The grapes come from our own vineyards planted in the loamy calcareous sandy soil (Diano d'Alba Sandstones) of Madonna di Como in Alba, an area of choice for Dolcetto grapes, on the sunny hillside overlooking the Ricca district of Diano d'Alba. It was once the site of an ancient episcopal palace, hence the wine's name. In order to be classified as "superiore", the wine must be aged for a minimum of 12 months from 1 November of the year the grapes are harvested, meaning it can only be released for consumption from 1 November of the year following that of the harvest.

Vinification: fermentation with maceration lasts for 10-12 days at a temperature of 28°C. On completion, the wine is racked and left to age in stainless steel tanks for a minimum of 6 months. Bottling is followed by further ageing for at least 6 months until it reaches the 12 months required by the production guidelines.

**Sensory profile:** the colour is ruby red with violet highlights, and the aroma is ample and intense, with floral and fruity notes. On the palate it is harmonious and velvety, extremely elegant, with agreeably soft, sweet tannins.

**Suggested pairings:** first courses, charcuterie, roasts, mushrooms and cheeses

Recommended serving temperature 16-18°C



Appellation	Grape	Vineyard Area
Dolcetto d'Alba Superiore DOC	dolcetto	Ha 2,50
Township	First year of production	
Alba	2007	

#### Formats

