



English



## DOLCETTO D'ALBA D.O.C.

### GRAPES AND VINEYARD NOTES

Variety: Dolcetto 100%  
Training system: guyot pruning system.  
Year of Planting: 1980  
Altitude: 510m ASL  
Orientation: South-West  
Soil: sandy clayey marl  
Harvest: middle of September

### PRODUCTION AREA

Mango

### VINIFICATION AND AGEING

3-month ageing in stainless steel tanks and one month in bottles.

### ORGANOLEPTIC CHARACTERISTICS

Colour: purplish-red.  
Flavours: fruit of the forest, with prevailing blackberry and redcurrant notes.  
Taste: Fruity, with almond notes, a well-balanced blend of tannins and freshness.  
Alcoholic content: 12% Vol.  
Total acid content: 5.24 gr./lt.  
Residual sugars: 1.3 gr./lt.  
Dry extract: 25.5 gr./lt.

### FOOD MATCHING AND SERVICE NOTES

Perfect trough all courses of your meal and especially with rabbit and cheese flan.  
To pour in large glasses.

Filari di Luna sas di Ugo Repetto e C.

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