

VIETTI

VIETTI 'TRE VIGNE' ALBA DOLCETTO

ALBA • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Dolcetto is the lightest of the three primary red grape varieties of Piedmont and an “every day wine” for the Piemontese. The Vietti Tre Vigne Dolcetto d’Alba is sourced from three vineyards (tre vigne) in Monforte d’Alba, Novello and Castiglione Falletto – all of which are in the area around Barolo and the city of Alba.

Wine Making

The grapes are harvested by hand in and around early September. The grapes are from vineyards located in the hills of the Langhe region, with an average density of 4500 Guyot-cultivated vines per hectare. Limestone- and clay-rich soil. Fermentation takes place in steel containers for around a week, with several délestages to extract the colour and daily pump-overs. Malolactic fermentation takes place in steel containers.

Food Suggestions

Pairs well with grilled vegetables, casual dishes like pizza, sandwiches, and pasta dishes with light sauces.

TASTING NOTES

Purplish-red colour with subtle violet hues. Blackberry and raspberry aromas. Notes of minerals and blueberry. Medium-bodied, with soft tannins, moderate acidity and good balance.

100% Dolcetto grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Historic Winery
- ABV%: 13
- Class: Red

WWW.VIETTI.COM/EN/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

