



SCHIAVENZA
SERRALUNGA d'ALBA

DOLCETTO *d'*ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

100% Dolcetto. Sourced from 2.2 hectares in different vineyards in Serralunga d'Alba, at altitudes of 370-400m. The oldest vines date back to 1965, while the youngest were planted in 2006. The wine is fermented and aged in neutral tanks, so there is a purity of ripe red and black fruit, though it doesn't lose the hallmark freshness of Piedmont. Mediterranean herbs mingle with savory earth tones. This is the ultimate mid-week Italian red. If you're picking up pizza or throwing together a quick pasta, make sure to have a few bottles of this on hand. Organic farming.



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