Villadoria
SERRALUNGA D'ALBA

Dolcetto d'Alba D.O.C. Furet

Area of Production: The grapes come from the hills around Alba. Among the areas of provenance we mention Madonna di Como, in Alba and Diano d'Alba. The geological conformation of the land and exposure of the selected vineyards result in high quality, desirable grapes.

Grape: Dolcetto 100%

Alcohol: 12.5% by vol.

Production Method: The hand-harvested grapes are de-stemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum of 20°C. Maceration lasts approximately 10 days. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

Wine Notes: Deep ruby red. Marked almond and violet scents on the nose. It is winey, fresh and slightly bitter, as is typical of this variety.

Recommended Food: A wine which goes great with everyday dishes. Pairs well with light appetizers and most meat or pasta dishes.

UPC Code: 0686368105177

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