

Villadoria

Senatore Primo D.O.C.

Area of Production: The grapes are from hills across the whole of Piedmont. The geological features of the various areas and the sun exposure of the selected vineyards produce top quality grapes.

Varietal: Dolcetto and Barbera

Alcohol: 12.5%

Wine Notes: Purplish in color, the nose has pronounced black fruit, plum, strawberry jam, violet and mild almond aromas. It is mouth filling thanks to the mildly bitter Dolcetto, which balances out the residual sugars of the Barbera and its characteristic acidity.

Wine Making Techniques: The Dolcetto and Barbera grapes are hand-harvested and made separately into wines. Fermentation of both varieties takes place in controlled temperature stainless steel tanks. The Dolcetto is dry-fermented and left on the skins for 6 to 8 days, while the Barbera is vinified slowly at low temperatures to create a wine packed with aromas and a touch of residual sugar.

Recommended Pairings: It is a wine which goes well with everything - from starters to full flavored pasta and rice dishes and mild flavored meat dishes.

Reviews:

94 pts - BTI - 2015 vintage

UPC Code: 686368135518

