

MASSIMILIANO VIVALDA

Dolcetto d'Asti

Origin: Italy

Location: Nizza Monferrato

Variety: 100% Dolcetto

Appellation: Dolcetto d'Asti D.O.C.



Characteristics: It shows itself to be ruby red; on the nose it has a red fruit notes, intense bouquet that brings out the cherry in particular; on the palate it is sapid and dry, well bodied. It's a modern wine, easy and suitable for serving with a big range of dishes.

Vine Training Method: Guyot.

Harvest Period: 20-25 September.

Maximum Yeld: 80 quintals per hectare, corresponding to 56 hl/ha approximately 250 cases/acre

Minimum Alcohol: 13,0 % vol.

Total Acidity: 5 %

Fermentation: 8/10 days in contact with the skins at 27°/29° C.

Maturation: 3/4 months in steel - undergoes malolactic fermentation.



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