

BERSANO

REDS



DOLCETTO D'ALBA D.O.C. COLDELFOSSO

VARIETY Dolcetto

PRODUCTION AREA Various towns cultivating Dolcetto d'Alba - CN

SOIL Sandy clay

HARVEST Late September

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING Stainless steel tanks, a minimum of 1 month in the bottle

ALCOHOL CONTENT 13.5% abv

SENSORY NOTES Bright red with purple reflections. Vinous and intense aroma, with hints of cherry, black fruits and spices. Full, harmonious and enveloping flavor, with notes of cocoa, caramel and spices. Long, pleasant and persistent finish

RECOMMENDED PAIRING An elegant wine for the entire meal, ideal with first courses, risottos, meat-based dishes as well as fresh and medium-aged cheeses

SERVING TEMPERATURE 16/18° C

LONGEVITY Drink young

SIZE 50 cl./75 cl.

Bersano

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