

MONFERRATO DOC DOLCETTO

Ettore

2022



TECHNICAL CHARACTERISTICS

Type: Still red wine

Variety: Dolcetto 100%

Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Vintage: 2022

Alcohol content: 13,5 % Vol.

Serving temperature: 18° C

VINIFICATION

Manual harvest, fermentation in steel tanks at a temperature of 25°C. Complete malolactic fermentation and subsequent 6-month ageing in steel tanks.

NOTE DEGUSTATIVE

Ruby red color, quite intense and complex, fruity and mineral. On the palate dry, quite warm and tannic, savory and quite persistent.



CASCINA PERFUMO

