



Dolcetto d'Alba DOC

It is the wine of the Langa tradition, absolutely dry, young and fragrant, ruby red in colour with violet tones and intense fruity fragrances that reminds one of cherries. It's dry and harmonic flavour with good acidity and a pleasantly tart finish, makes it preferable for an everyday meal, but it's also good with cold cuts or cheese for a quick snack with some friends.



TECHNICAL DATA

Solar Exposure: East, South and West.

Composition of the soil: grounds mainly clayey.

Planting Density: about 4800 per ha.

Breeding system: Gouyot.

Grape Harvesting: between the Second and Third week of September.

Vinification: the grapes are de-stemmed, crushed, fermented wort with a short maceration-skins, and subsequently the malolactic fermentation. The wine is then decanted several times to promote the clarification and separation from the lees. It is then bottled in the spring in order to preserve to the maximum the characteristics of freshness and typical of this vine vinity.

ORGANOLEPTIC DATA

Classification: Dolcetto d'Alba DOC

Grape: Dolcetto

Colour: ruby red with violet and blackberry reflections.

Perfume: winy, pleasant and characteristic.

Taste: dry, pleasantly bitterish, moderately acid and harmonious with a good body.

Coupling: simply wine to drink with friends, with all dishes from hors-d'oeuvre to fresh pasta and meat. Good with Piedmont cheeses.

ANALYTIC DATA

Alcohol Content: 12,5% vol

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