



Giacosa Fratelli



Dolcetto d'Alba

Denomination of Controlled Origin

The origin of this vine species is unknown. Some experts believe it originates from the Monferrat hills; according to others, its birthplace was in Liguria.

Trade exchanges made this vine widespread in Piedmont during the Middle Ages, but there is certain proof of its presence in our vineyards only towards the eighteenth century when, speaking of production areas, Acqui and Alessandria are mentioned, but not the Langhe area, today an area considered to be among the most important in terms of development of this vine. The name Dolcetto comes from the sweetness of its pulp, whereas the wines are solely dry. A rather unpredictable vine, responding differently to the various locations in which it grows.

Vine species: Dolcetto.

Colour: ruby red slightly purpley.

Bouquet: winey, fresh, intense, and pleasant.

Taste: dry, pleasantly almondy, full-bodied with moderate acidity.

Min. alcoholic strength: 11.5% vol.

Ageing: ready to drink.

Gentle ageing of several months can improve its characteristics.

Store: bottle horizontally, in a dark room and away from sudden temperature changes.

Serve: at room temperature 16-18°C.

Typically a table wine, excellent with most dishes.



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