



Giacosa Fratelli



Dolcetto d'Alba Madonna Como

Denomination of Controlled Origin

From this vineyard, we obtain an intense ruby red wine, with purplish glints. A lively nose with scents of cherry and macerated red fruits, sometimes slightly almondy on the palate. The Dolcetto from our Madonna Como vineyard is distinguished by low acidity and a pleasant almond aftertaste. It is suited to moderate ageing, which enhances its harmony and complexity.

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.



Via XX Settembre 64, 12052 Neive (Cn) Italy
Tel. +39.0173.67013 - Fax +39.0173.67662
giacosa@giacosa.it - CF e P.Iva 00185550043

www.giacosa.it