



DOLCETTO D'ALBA SAN MARTINO

Denominazione di Origine Controllata

Dolcetto has always been part of the history of Langa and is the everyday-drinking wine: our grandparents always say that "a meal cannot be considered a proper one without a glass of Dolcetto". The name takes its origin from the characteristics of the grape variety which is known for its sweet and delicious flavour, not from the characteristics of the wine that is always dry. Dolcetto is purple-colored with pronounced vinous to fruity aromas of red fruits, blueberry, raspberry. It is dry on the palate and shows a good structure, softness and freshness with a finely tannic and unique finish.

GRAPE VARIETY

Dolcetto 100%

VINEYARDS

Located in the municipality of Grinzane Cavour.

EXPOSURE

South/South-East

ALTITUDE

Between 250 m.a.s.l. and 350 m.a.s.l.

SOIL

Ean and shallow soil where the vine finds the ideal conditions to produce to produce balanced bunches and to reach ideal ripening.

HARVEST

Grapes are harvested by hand in the first 10 days of September.

WINEMAKING

The fresh grapes are destemmed and fermented at low temperature in order to preserve the fruity aromas and flavours. The cap is managed through light punch downs which are carried out daily.

AGEING

Both the malolactic fermentation and the refinement are carried out in 70 years old concrete tanks without any stabilization or fining. The wine is bottled at the end of the spring so that it spends a couple of months in bottle before being released in autumn.

FOOD PAIRING

Appetizers, cold cuts, starters, salads, pasta with tomato sauce and white meat.

SERVING TEMPERATURE

16-18 °C. It can also be enjoyed cooler during the summer.



BRUNA GRIMALDI

Azienda Agricola Bruna Grimaldi s.s.a.
Winery tour and tasting
Via Parea, 7 – Grinzane Cavour (CN)
12060 – Italia

www.grimaldibruna.it

Tel. +39 0173.262094 Cel. +39 329.49.23.353
vin@grimaldibruna.it

