



DOLCETTO D'ALBA DOCG NERVO

A splendid fragrant, fruity dry red wine made by vinifying the best grapes grown on our vineyards. It is a very-well structured, elegant wine packed with aromas and flavours. It is recommended with all the dishes of national and international cuisine.

Town: Treiso.

Cru: Nervo.

Solar Exposure: South.

Vine: Dolcetto.

Breeding kind: Arched-cane Guyot system.

Wine making: The grapes are picked and selected when they are fully ripe, and the vinification is begun immediately. The must ferments on the skins for 8 days at a temperature of approx. 29° C. The malolactic fermentation is developed immediately after racking. Some months storage in oak tonneau of medium capacity, impart harmony and austerity.

Colour: Very intense ruby-red with nice violet highlights.

Fragrance: Vinous and fragrant at the same time, very full and persistent.

Taste: Dry, well-balanced, well-structured and elegant an easy-drinking wine on account of its.

Surface: 1,55 Ha.

Power of Wine for hectare: 60 HL



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