

TERRABIANCA

A Z I E N D A A G R I C O L A

Dolcetto d'Alba

Denominazione di Origine Controllata

Dolcetto d'Alba is a very important Piedmontese wine that finds in Mango a very favourable microclimate. Its name is due to the particularly sweetness of the pulp from which instead come a dry wine. Red ruby colour tending to the violet; fresh and fragrant at the nose, with notes recalling the ripe cherry and plum. The Brichet has got a fresh aroma, lively. It is a dry wine, slightly bitter, with a moderate acidity, well-balanced, full-body.

Brichet

Vine:

Dolcetto d'Alba.

Average age of the vineyards:

50 years.

Culture type:

simple Guyot.

Position:

clay-calcareous hill.

Exposure:

south-west.

Altitude:

500 m.s.l.s.

Inclination:

48%.

Vines per hectare:

6000.

Yield per hectare:

75 q.li.

Vinification:

traditional by submerged cap and 4 pumping ups per day;

refining in stainless steel tank for 4 months;

bottling in late Spring.

Matches:

whole meal wine, it goes well with starters and main courses.

Service temperature:

16/18° C.



Azienda Agricola Terrabianca

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