



DOLCETTO D'ALBA DOC "Brusalino"

Dolcetto d'Alba "Brusalino" is produced since 1988.

To an ancient tradition of the town of Neive belongs this typical, delicate and very versatile wine that pleasantly accompanies the whole meal.



denomination

Dolcetto d'Alba DOC

type

Red wine, denomination of controlled origin

grape variety

Dolcetto 100%

production method

Red vinification with emerged cap with daily pumping over and fermentation at a controlled temperature 27°C, maceration for 10 days. Alcoholic consecutive malolactic fermentation. Refinement in bottle for 3 months

view

Intense ruby-red with violet tinges

nose

Very fruity, recalling red fruit like marasca cherries, plums and spices

taste

Full-bodied, dry, pleasant, delicately, bitterish final aftertaste

food pairing

Very versatile wine which goes well throughout a meal, recommended for starters and delicate first courses

serving temperature

18-20 ° C

Az. Agr. Cascina Fonda s.s.

di Marco e Massimo Barbero

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