

# DOLCETTO D'ALBA DOC

Serralunga d'Alba  
MASSOLINO

*A red wine steeped in tradition, thanks to its distinct organoleptic characteristics, Dolcetto d'Alba DOC accompanies the dishes of the Langhe with elegance and harmony.*

Dolcetto d'Alba DOC Massolino displays a typically Piedmontese DNA. Careful vinification aims to make it smoother and rounder, accentuating its drinkability.

**Soil composition:** mixed consistency tending towards limestone.

**First year of production:** 1896.

**Vinification and ageing:** temperature controlled fermentation (around 30°C) and maceration in stainless steel lasting an average period of 7-9 days. This is followed by malolactic fermentation and a few months of maturation in stainless steel and cement.

**Notes:** the soils of Serralunga convey exceptional structure to this grape, which offers characteristic freshness and fragrance.

## Tasting characteristics

**Appearance:** : bright ruby red with deep purplish hues.

**Bouquet:** fresh, fruity, sweet and elegant perfumes strongly prevail.

**Flavour:** expansive and warm entry, opening into a multitude of flavours traceable to a rich and concentrated wine. Naturally dominant fruit and vinous character leaving behind a lingering and pleasant aftertaste. It is best to serve it at temperatures between 18-20°C. In keeping with Langa tradition this wine is ideal with all courses of a meal. It is also perfect for snacks featuring cured meats and cheeses, or at the beginning of a meal, served with starters (other than fish) and sliced meats. Pasta, rice, soup and red meats, particularly when grilled, enhance its good body and pleasantly drinkable quality.

