



A S C H E R I



LANGHE DOLCETTO NIRANE

The La Morra and Verduno Estate

**A DOLCETTO AS IT MUST BE:
DELICIOUS AND EXPRESSIVE**

Grape Variety: At least 85% Dolcetto.

Usual harvest time: 15th/30th September.

Fermentation: about 6 days at 25°C

Characteristics:

- ruby red colour with violet nuances
- generous, persistent bouquet, with small red berries and cherry fruit nose
- round, persistent, greatly balanced palate
- harmonious, pleasant wine with great tipicity

Serve at: 12°/14°C

Try it with: on-the-spit, grilled red meats and lean Italian hors d'oeuvres.
For the whole meal. You can also drink it cool, well matched with fresh water fish.

Evolution: 2/3 years if kept in a cool and dark place.

PACKAGING

FORMATS: 0,75 Lt

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