



A S C H E R I



## DOLCETTO D'ALBA SAN ROCCO

The Serralunga d'Alba Estate

### A WELL STRUCTURED AND COMPLEX DOLCETTO

**Grape Variety:** 100% Dolcetto.

**Usual harvest time:** 25th September – 5th October.

**Fermentation:** about 6 days at 26°C

**Characteristics:**

- intense ruby red colour turning to violet
- vinous, fruity bouquet, with spicy notes
- a pleasant, very complex, rich palate
- an important, persistent and harmonious wine

**Serve at:** 12°/14°C

**Try it with:** soups, mixed stewed meats, red meat dishes, sweet or slightly stronger cheeses.

**Evolution:** 4/5 years if kept in a cool and dark place.

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### PACKAGING

**FORMATS:** 0,75 Lt

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