

BRUNA GRIMALDI

DOLCETTO D'ALBA DOC



BLEND
100% Dolcetto

PRODUCTION ZONE
Grinzane Cavour

SOIL
calcareous clay of medium consistence

ALTITUDE
220-270 meters (725-900 feet) above se level

FERMENTATION
traditional, in stainless steel

AGING
in stainless steel for 6/8 months and in bottle for 3 months

COLOR
ruby red with purple highlights

AROMA
grapey, fruity, pleasurable

FLAVOR
dry, with a pleasurably bitter aftertaste, moderate acidity, balanced and with a certain body

ALCOL MEDIUM
13%/Vol

MATCHING WITH FOOD
with salami, hors d'oeuvres, pasta and risotto

SERVING TEMPERATURE
in crystal stemware for fine red wine, at a temperature of 18° centigrade (64° Fahrenheit)