

DOLCETTO D'ASTI DOC

Giacu

It is dark red in colour, with violet nuances, while the bouquet reveals vinous notes and scents of small red berries. The palate is crisp, dry and medium-bodied, with a tannic finish and an aftertaste of almonds.

Type: Dolcetto d'Asti D.O.C.

Grape variety: 100% Dolcetto

Altitude: 280-300 m above sea level

Soil: loam-silt-clay

Harvest: second ten days of September

Vinification: after selection in the vineyard, the grapes are harvested and taken to the cellar, where they are destemmed and softly crushed. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 26-28°C. The duration of maceration varies depending on the vintage, lasting between five and seven days. During this time, the must is pumped over several times with increasing frequency and duration. Maceration is followed by racking and malo-lactic fermentation in steel. After a few months of ageing, the wine is bottled and marketed from December.



CAVALLERO
AZIENDA AGRICOLA