

Bag in Box

Although Dolcetto-variety is one of the more widespread vines in Piedmont region, for our firm it represents a quite limited production, but it does not mean for us less care. It undertakes a controlled temperature maceration process for about 4-5 days. Instead, Dolcetto is a typical dry wine, ruby-red coloured with violet overtones, with an agreeable fruity flavour. It has a balanced and agreeable taste, slightly tannic.



Riocrosio

• Piemonte DOC Dolcetto - 10L •

Varietal	Dolcetto 100%
Winemaking	Grape-stalks removal and pressing; maceration process at controlled temperature in programmable machines.
Alcohol	12,5 % by Vol.*
Serving Temperature	18° C.
Food pairings	Perfect to be paired with light main courses, red and tasty meat.

*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

