




CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo - Italia

40°
ANNIVERSARIO
1977 - 2017

Dolcetto d'Alba
DOC

The Vineyard

Location: Novello (Cuneo-Piedmont).
Position: altitude of 300 m. facing south-west.
Soil: calcareous marl with layers of sand

The Vine

Grape variety: Dolcetto 100%. Manual harvesting with selection of the bunches.
Potatura: Guyot.
Density: 4.400 vines per hectare.

The Wine

Vinification: soft destemming and crushing, maceration on skins for 5-6 days during temperature controlled fermentation and maturation in stainless steel tanks till bottling. Short refinement in the bottle before releasing.

Colour: ruby red colour with purplish highlights
Bouquet: frisch, intense, reminds red fruits.
Flavor: dry taste, with moderate acidity, slightly almond

Serving

Serve at a temperature of 16-18 °C. in tulip glasses

Food pairing

Cured meats, agnolotti al plin with butter and sage, white meats, soft and semi-hard cheeses.