

Bausana

DOLCETTO D'ALBA

CONTROLLED DENOMINATION OF ORIGIN

- **Grape Variety:** 100% Dolcetto.
- **Yield:** 90q/ha (as per production specification).
- **Growing System:** Guyot.
- **Harvest Period:** Mid October.
- **Production area:** Cossano Belbo.
- **Colour:** Intense ruby red with purple hints in the froth.
- **Bouquet:** Fruity, intense and extremely pleasant.
- **Taste:** Pleasantly bitter, vinous, with balanced acidity.
- **Alcoholic percentage:** 12,5-13,5%vol.
- **Wine making process:** Red vinification with maceration at a constant temperature.
- **Refinement-Ageing:** Some weeks in bottle.
- **Bottling:** April-May.
- **Storage:** Store the bottle horizontally at room temperature.
- **Perfect with:** Vegetable appetizers and cured meat, legumes soup, risotti, ravioli, beef stews.
- **Serving temperature:** 18-20°C.
- **Bottle capacity:** 750 ml.
- **Packaging:** Boxes of 2 to 12 bottles.
- **Suggestion:** Being a wine which can be consumed early, Dolcetto should be tasted young, in order to enjoy its vinosity but some years of bottle ageing make it even more appealing.

