

DOSIO

Nassone Dolcetto d'Alba D.o.c. Superiore

Dolcetto Superiore is not one of the most common denominations in Langa. Our Nassone vineyard, made of very old vines, with a naturally low production and located on the top of the Serradenari hill with midday exposure, could only give us an excellent wine with a very strong personality. "Superior" indeed!

Vineyard:

Grape: dolcetto 100%
Production area: La Morra
Altitude: 480 m. asl
Soil composition: limestone and clay
Exposure: South – South West
Average yield: 70 ql./ha
Cultivation method: Guyot
Harvesting period: mid to late September

Winemaking notes:

Vinification: de-stemming-crushing, maceration in temperature controlled tanks at a temperature of 25-26 °C for 6-7 days with daily pumping over of the must, followed by malolactic fermentation
Aging: in oak barrels

Tasting notes:

Colour: impenetrable ruby red
Smell: plums and blackberries mix with elegant notes of violets and red currants
Flavour: Nassone has an excellent body and optimal tannins calibration that make it a pleasure to drink even when it is a few years old

Service temperature: 16-18 ° C

Recommended pairings:

perfect with red meats and medium seasoned cheeses

