

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

*Dolcetto Superiore is a niche appellation in the Langa. Our Nassone vineyard, consists of historic vines planted several years ago and located on the top of the Serradenari hill at about 500 metres above sea level with exposure to midday, could only give us an excellent wine with a very strong personality: "Superior" indeed!*



**Variety:** Dolcetto

**Production Area:** La Morra

**Altitude:** 480m asl

**Soil composition:** limestone and clay

**Cultivation method:** Guyot

**Exposure:** South / South-West

**Harvest:** by hand, mid to late September



**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;

**Ageing:** in oak barrels.



**Colour:** impenetrable ruby red;

**Nose:** plums and blackberries mix with elegant notes of violets and red currants;

**Taste:** Nassone has an excellent body and optimal tannins calibration that make it a pleasure to drink even when it is a few years old.



**Serving temperature:** 16-18°C

**Food pairings:** ideal throughout the meal, including typical Piedmontese appetizers, delicate first courses, white and red meats and medium-aged cheeses. Perfect with vegetarian first courses. Try it also with a caesar salad.

*Wine that acquires complexity with bottle age but agreeable and approachable in its youth.*

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