



Marcarini



Dolcetto d'Alba "Fontanazza" DOC 2021

Grapes:	100% Dolcetto
Region:	Piedmont
Vineyard Location:	From a single vineyard next to the Brunate and La Serra Barolo vineyards
Exposure:	South
Altitude:	320 meters (1,050 feet) above sea level
Soil:	Calcareous clay with high magnesium content
Vine Training:	Espalier
Vine Age:	17-36 years
Time of Harvest:	Late August
Vine Density:	4,400 vines per hectare
Total Production:	8,000 bottles
Vinification Process:	The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification in stainless steel and concrete tanks under controlled temperature of 82-86 °F (27-30 °C).
Aging Process:	The wine ages in stainless steel for six months followed by two months in bottle.
Alcohol Content:	
Tasting Notes:	Ruby red color, with violet reflections. An intense and persistent bouquet offers floral and fruity sensations with clean notes of sweet spice. Pleasant acidity and a delicate bitter finish. Pleasant and inviting.
Winemakers:	Marcarini family and Valter Bonetti
Cellaring:	Up to 5 years
Closure:	DIAM
Food/Menu Pairing:	Pairs well with everyday dishes both from Italy and around the world.

Vegan Friendly, Not Certified