



## DOLCETTO D'ALBA DOC

|                |               |                    |                     |
|----------------|---------------|--------------------|---------------------|
| <b>COUNTRY</b> | Italy         | <b>APPELLATION</b> | Dolcetto d'Alba DOC |
| <b>REGION</b>  | Piedmont      | <b>WINEMAKER</b>   | Fiorenzo Dogliani   |
| <b>GRAPES</b>  | 100% Dolcetto |                    |                     |



### BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines.

### DESCRIPTION

**COLOR:** Clear, ruby red with purple tinges

**NOSE:** Fruity and 'winy', with notes of fresh crushed red fruit

**TASTE:** Full bodied and rich with a slightly bitter finish that is typical of the region

### VINIFICATION

Grapes are picked in late September and fermented in stainless steel vats for 8-10 days. The wine is bottled in the spring and given additional time to refine in the bottle.

### ANALYSIS

Alcohol: 13.2% TA: 5 pH: 3.6 g/L RS: 1.0g/L

### SERVING SUGGESTIONS

Pairs well with appetizers, pasta and risottos, white and red meat; in the Langhe region, this wine is considered the ideal pairing for everyday meals. Serve at 16-18 °C (60.8-64.4 °F)

### BOTTLE SIZES

750 ml

