



Villadoria
SERRALUNGA D'ALBA

LANGHE DOLCETTO D.O.C. *Speria*



GRAPE VARIETY

Dolcetto 100%

PRODUCTION ZONE AND CHARACTERISTICS

The grapes of this Dolcetto come from the Langhe area, more specifically from Diano d'Alba hills. This area is among the most suitable to produce Dolcetto, both due to the soil composition and the geological conformation of the land and exposure of the selected vineyards.

YIELD PER HECTARE

70 hectolitres.

VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum temperature of 18°C. Maceration lasts about 7-10 days, according to the vintage.

AGEING

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

SENSORY CHARACTERISTICS

Deep ruby red colour. Fruits scents on the nose. In the mouth it is vinous, fresh and slightly bitter, as it is typical of this variety. Its freshness and taste-olfactory balance make it a pleasant and easy wine.

ACCOMPANIMENT

A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

SERVING TEMPERATURE

18 C°.

ALCOHOLIC STRENGTH

12.5% Vol.