



“VEGNOT” DOLCETTO D’ASTI D.O.C.

Grape Variety: Dolcetto 100%

Vineyard: vineyard of Dolcetto more than 30 years

Esposure: sud-wet

Alcohol: 13 % vol.

Description: structured and complex wine with hints of ripe fruit, such as raspberry and prune; slightly almond.

It is a dry wine with a moderate acidity and bitterness, despite its name “Dolcetto” indicates in Italian language “something sweet” and refers to the flavor of the grape from which wine is produced.

Match: great if it is tasted quite young and paired with meats, aged cheeses and complex dishes such as pasta with meat sauce or main courses of red meat.

Service Temperature: 12-14°C