

“Biaida”

Dolcetto Serra dei Fiori



Appellation:	Dolcetto d'Alba DOC
Produced using grapes:	100% Dolcetto
Harvest:	mid to late September.
Average yield per hectare:	6000 kg/ha
Vinification:	Fermentation is conducted for 5-6 days with frequent crushing and pumping of the must over the dregs, in order to obtain an optimal extraction of color and aroma, at a temperature of 28° C. After a short fining period, the wine is bottled at the beginning of the new year.
Alcohol level:	12 % Vol.
Fining in bottle:	2 months
Color:	ruby red bordering on violet.
Floral :	Intense, persistent bouquet, pleasantly fruited with hints of almond. Dry flavor, the right amount of tannins, pleasant and harmonious.
Serving temperature:	16 ° C
Recommended with the following dishes:	Wine for the entire meal; it can accompany fowl and roasted white meats.
Anticipated duration of the wine:	2 years and beyond.
Packaging:	In cases of 12 750-ml bottles.
*FIRST YEAR OF PRODUCTION:	1990