

Azienda Agricola

GUIDO PORRO

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DOLCETTO D'ALBA DOC

Production area and commune: Serralunga d'Alba

Grapes: 100% Dolcetto

Vineyard surface: 1.5 hectares

Exposure: west

Altitude: hilly region at 380 m a.s.l.

Type of soil: clay and limestone

Average vine age: 25-30 years

Vinification: traditional method: grape fermentation in contact with the skins for 7/8 days, without adding yeasts, in glass-lined concrete vats, with 3-4 daily pump-overs.

Aging: steel vats

Tasting notes: Color: intense ruby red with violet reflections.

Nose: clear notes of marasca cherry and plums that highlight its freshness and intense aromas.

Palate: round, balanced tannins, pleasant and harmonic, with an almond aftertaste.

Serving temperature 17-18°C

Alcohol by vol.: 13.5%Vol

Total acidity: from 5.1 to 5.5 g/l