



Parusso

DOLCETTO D'ALBA DOC "PIANI NOCE"

Made from Dolcetto grapes, cultivated in different vineyards in the area of Monforte d'Alba.

Density of vineyards: 5,000 plants per hectare

Altitude of vineyards: 350/400 meters above sea level.

Exposure: East-South-West.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: maceration with skin contact; the alcoholic fermentation occurs spontaneously with its indigenous yeasts without using sulfites. An accurate control of maceration time and temperature offer us a fresh, pleasant fruity wine.

Color: ruby red with purple tinges.

Nose: violet and red fruits tones

Flavour: full, persistent and fresh

Serving temperature: 16°C.

Serving suggestions: starters, salami, simple pasta dishes, white meat. The wine is suitable for everyday consumption.

Bottle Sizes: 750 ml.

