

IL FORTE DOLCET TO DI OVADA DOC



VINIFICATION

Maceration at a controlled temperature of 28° C for 10-12 days.

REFINEMENT AND AGEING

In the bottle 2 months.

PRODUCTION AREA

Alto Monferrato - Piedmont

GRAPES

Dolcetto

SOIL TYPE

Silty-clay-loam

ALTITUDE

300/400 meters above sea level

AVERAGE AGE OF THE VINES

40 years

GRAPES YIELD PER HECTARE

8.000 Kg/ha

TIME OF HARVEST

Early September

INTENSE RED COLOR WITH PURPLE HIGHLIGHTS AND DISTINCTIVE GENTLE BUT INTENSE AROMA OF RIPE RED FRUITS.

THE MOUTHFEEL IS DRY WITH ALMONDY AND BITTER AFTERTASTE, FULL BODIED AND PERSISTENT WITH ELEGANT STRUCTURE. BEST WITH TASTY FIRST COURSES, MEAT, MUSHROOMS AND TRUFFLE DISHES.

BEST SERVED AT 18°C



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