



DOLCETTO D'ALBA DOC 2007 **AZIENDA AGRICOLA ALDO CLERICO**

production area: Monforte d'Alba, Cuneo, Piedmont

altitude: 480 m o.s.l.

vineyard orientation: north-south

soil location: sloped

varietal: 100% Dolcetto

soil composition: clay and limestone

harvest: end of September

vinification: in stainless steel tanks

cellaring:

refinement:

alcohol content: 14%

serving temperature: serve at 14-16 C.

culinary suggestions: cured meats, rich mushroom or meat sauces, stuffed pastas such as agnolotti or ravioli, polenta, soft or medium-aged cheeses

WINE CHARACTERISTICS

colour: ruby red colour with hints of purple

bouquet: fresh, fruity scents

palate: pleasing, full bodied and light tannic taste that ends with a slightly bitter finish, a short refinement in the bottle add complexity to this wine

Case format: 6 bottles

Licencee price per bottle \$ 27.00/ Case \$ 162

Final retail per bottle \$ 30.00/ Case \$ 180