



**PIRA**

PRODUTTORI DI VINI TIPICI DAL 1876

**DOLCETTO D'ALBA D.O.C.**

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## **DOLCETTO D'ALBA D.O.C. PIRA**

*Dry red wine, obtained from a traditional vinification process. Young and easy drinking.*

Denomination: DOC (Denominazione Origine Controllata)

Grape variety: Dolcetto 100%

Growing area: Langhe, Perno di Monforte d'Alba (CN).

Altitude: 350 – 450 m. a.s.l.

Soil composition: clay-carcareous, with with marls and sand

Vineyard surface: 0,5 ha

Average age of vines: since 1992

Exposure: West

Training system: guyot

Average yield per hectare (Ha): 80/85 q/ha

Harvest: September

Fermentation and vinification: 8-10 days in steel tanks

Refining: in steel tanks

Alcohol: 14 %

Sugars: 2 gr/l

Total acidity: 5,5 g/l

Serving temperature: 16-18° C

Suggested glass: tulip glass

### **TASTING NOTES**

#### *Colour*

Ruby red with intense violet reflexes.

#### *Bouquet*

Intense typical vinous aroma, fruity aroma with hints of black cherry, blackberry and prune.

#### *Taste*

Dry, balanced, round, slightly tannic, with a characteristic bitter finish reminiscent of almonds.

#### *Food Suggestions*

Easy drinking wine that pairs well with all disse, particularly with pasta and pizza. Ideal with cheese ans salami.



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