



*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.

