



B E N I D I
B A T A S I O L O



DOLCETTO D'ALBA D.O.C.

GRAPES

Dolcetto

PRODUCTION AREA

Production Area of Dolcetto d'Alba D.O.C.

HARVEST

Manual, end of September.

VINIFICATION

Stripping and fermentation in stainless steel tanks for about 8-10 days.

AGING

After malolactic fermentation, the wine is put in the spring in the bottle where it will continue its refinement.

FEATURES

The color is ruby red with hints of purple, clear and transparent. The nose is fruity and winery.

Full-flavored, rich, with a slightly bitter aftertaste typical of the appellation.

PAIRINGS

Appetizers, pasta and risotto, main courses of red and white meat. In the Langhe is considered the ideal pairing with meals every day.

SERVING TEMPERATURE

16°-18°C

Safra 2010. Ragu de carne e maionese de batatas. Almoço em 20/09/2014.