Giribaldi, Dolcetto d'Alba DOC Calupo

SAQ Code: 15219056
Format: 750 ml



DESCRIPTION

It is a wine with an intense ruby red color and typical violet reflections. On the nose, it is wine-like with sensations of violet and ripe red fruits. In the mouth, there is a wealth of fruit enveloped in a softness, with a dry, fresh, and clean finish.

Country: Italy
Region: Piedmont
Geographical location: This Dolcetto comes from the vineyard "Schiena del Crottino" located in the municipality of Rodello. It is a hilly terrain with an altitude of 460 meters, facing south-southwest.
Vineyards and planting: The "organic vineyard" spans 4.85 hectares and consists exclusively of Dolcetto using Italian clonal material. The training system is Guyot with 5,000 vines per hectare, and the vineyard is 33 years old.
Vinification Process: The vinification process involves an average maceration of 9 days with multiple daily pump-overs and fermentation at a constant and controlled temperature. After resting in stainless steel tanks, the wine matures for 2 months in 30-hectoliter wooden barrels, followed by 6 months of refinement in the bottle.
Pairing: Highly versatile, it pairs well with appetizers and red meat dishes. It is excellent with agnolotti al plin.
Serving Temperature: 16-18°C

PRODUCER

Azienda Giribaldi

AGENCY

Agile, Wine & Spirits

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