



— Agricola —
COLLE BELVEDERE

DOLCETTO D'ALBA DOC "AMICI"

Wine with an intense ruby red colour. On the nose it shows notes of cherries and red berries. The taste is full bodied and fruity, with delicate mineral traces and medium integrated tannins. Ample and persistent finish.

GRAPE VARIETY: 100% Dolcetto

SOIL COMPOSITION: North east exposition, 310 m asl. These hills, of recent geological formation, have on the surface a large mainly calcareous soil, with a high presence of quartz sand and very fine lime, alternating with compact layers of gray sandstone.

AVERAGE PLANTING YEAR: 2003, traditional Guyot

HARVEST: Manual, beginning September

VINIFICATION AND AGEING: De-stemming, crushing and fermentation with maceration in contact with the skins at 25° C for 6-7 days. Micro-oxygenation up to malolactic fermentation, followed by 4 months of aging in steel tanks on the fine lees

AMICI, the Dolcetto is since ever the "friend's wine" (Amici, the Italian word for friends), to drink a glass together after a working day while sharing the news of the village and of the neighbors.

