



MARCOCAPRA

AZIENDA AGRICOLA



DOLCETTO D'ALBA DOC "SIREVERIS"

Made with Dolcetto grapes.

Altitude: 400 m above sea level.

Soil composition: medium consistency, lime.

Plant density: 5000 vines / hectare.

Vine training system: traditional Guyot.

Yield per hectare: 7 tons.

Harvest: manual, in the second half of September.

Vinification: maceration and fermentation last an average of 7-8 days and are temperature-controlled at 28°C. After malolactic fermentation the wine matures for several months in steel tanks.

Description of the wine

Colour: deep, bright ruby red with violet hues.

Bouquet: vinous, fruity and fragrant, with notes reminiscent of ripe cherries.

Flavour: full, dry flavour with a pleasantly bitter aftertaste, typical of this variety.

Serving suggestions: a wine for drinking throughout a meal, it is perfect with cured meat and cheese snacks, ideal with rice and pasta dishes or with red meat, all combinations which enhance its delightful suitability for drinking.

Serving temperature: 16-18°C

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