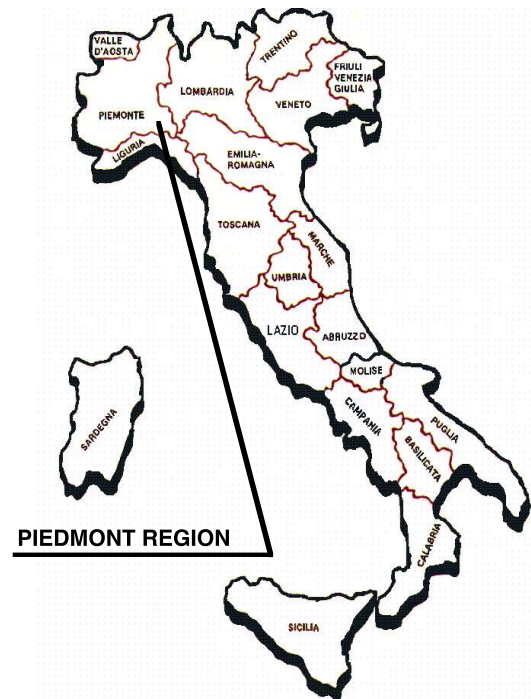
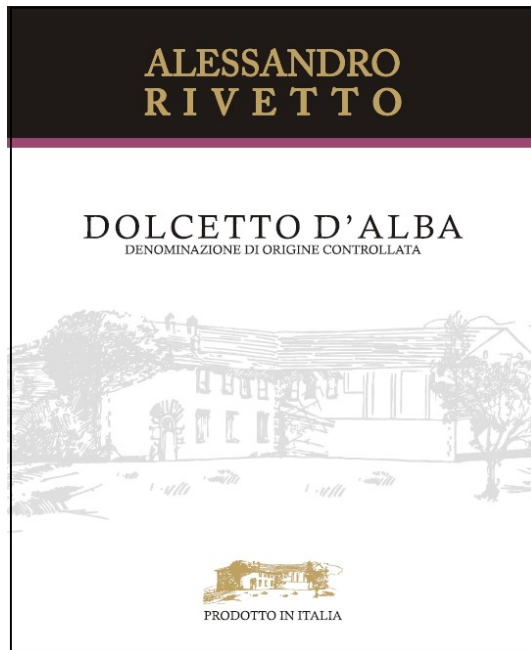




CONEXPORT ITALY



**ESTATE** : ALESSANDRO RIVETTO

**WINE** : Dolcetto D'Alba D.O.C.

**GRAPE** : 100% Dolcetto

**REGION** : Piemonte

**CITY** : Treiso

**SOIL** : Clay - Limestone

**TASTING NOTES** : **COLOR:** Deep ruby red with violet reflections.

**NOSE:** Intense, fresh and fruity with nice black pepper tones.

**TASTE:** good acidity and firm tannins, displays black berry, strawberry and fresh plums.

**COMMENTS** : Produced with Dolcetto grapes from the best position in the zone of Treiso. The vines, trained with guyot method, are approximately 20-30 years old and yield an average of 3.8 tones per acre. The grapes are generally harvested toward the end of September. The grapes are collected in small baskets and immediately taken to the winery where they are pressed and de-stemmed. They are then placed in special, temperature controlled vats where they ferment for 6-8 days with frequent repressing to extract coloring elements. After the alcoholic fermentation, the wine is stored in temperature-controlled steel vats to promote malolactic fermentation. At this point the wine ages for about 6 months in steel vats and then it is bottled. Goes well with pasta dishes with meat sauces, rabbit and poultry in general. Served at 65F°.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection  
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