RED WINE

Dolcetto d'Alba DOC

ANDREA OBERTO

Grape: 100% Dolcetto

Growing area: 2 vineyard in La Morra

Vineyard size: 1,5 Ha in totale

Vineyard density: 4.800 vines/Ha

Aspect: southwest

Soil: clay and limestone

Training system: Classic Guyot method with medium-short pruning

Vineyard yield: 1,5 Kg of Grape/Vines (by thinning)

Maturation: in inox steel

Annual production: around 9.500

Tasting notes: deep ruby red in colour with bright violet nuances. Light vegetal aroma recalling green wood and red berries. A warm mouth referred to the hight alcohol content doesn't keep the wine from being very pleasant and drinkable, thanks to its lively acidity, long-lasting sensations recalling the aroma, and a finish reminiscent of sweet almonds

Service: Store horizontally, and uncork at least one hour before serving. Best enjoyed at 18° C

Pairings: very drinkable wine, particularly suitable for elaborate savoury appetizers and tasty pasta dishes



ABGEOD639

RED WINE - PRODUCT OF ITALY

IMBOTTIGLIATO DA - ESTATE BOTTLED BY AZIENDA AGRICOLA ANDREA OBERTO S.S. AGRICOLA LA MORRA - ITALIA Vet Cont. 75 cl e

L01.19

ALC 14% BY WE



Az. Agr. Andrea Oberto Borgata Simane, 11, 12064 La Morra (CN) www.andreaoberto.com