



Linea Sant'Evasio

Dolcetto d'Asti D.O.C.

It is a fresh wine with outstanding hints of fruit; it needs no ageing.

HARVEST

Harvesting takes place between 15th and 22nd September, depending on the maturity of the grapes.

WINE MAKING AND AGEING

The selected grapes are pressed and the stalk removed, then they are pumped in thermo-controlled special tanks, where selected yeasts are added to promote the alcoholic fermentation.

After a first devatting and a racking we have malo-lactic fermentation for a natural de-acidification. The following rackings are made to obtain a more limpid wine, ready to be bottled. It is suitable for an ageing of a couple of years.



ORGANOLEPTIC FEATURES

Colour: bright ruby red.

Bouquet: vinous, pleasant, characteristic, with hints of red fruit.

Taste: dry, harmonious with a moderate acidity.

HOW TO SERVE IT

Serve it in young red wine glasses, where you can decant it.

Temperature: 16-18°.

Food Pairings: it pairs well with all dishes, but particularly with first courses, risottos, meat and fresh or medium matured cheeses.



Red wines