



Sant'Evasio Collection

Dolcetto d'Asti D.O.C. Superiore

Dolcetto is one of the most spread vines in Piedmont thanks to its features of great fitness to the territory. It's a fresh wine where hints of fruit stand out, and it needs no aging.

THE HARVEST

Depending to the maturity of the grapes, it takes place between 15th and 22nd of September.

WINE MAKING

The selected grapes are pressed and pumped in thermo controlled vinificators where some selected yeasts are add to promote the alcoholic fermentation. After a devatting and a racking we have a malo-lactic fermentation for a natural de-acidification. The wine will be refined one year in a large barrel and after bottled.



ORGANOLEPTIC FEATURES

Colour: ruby red.

Bouquet: vinous, characteristic with hints of red fruit.

Taste: dry, harmonic with a moderate acidity.

HOW TO SERVE

Serve it in red wine glasses, where you can decanting it.

Temperature: 16-18 degrees.

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

NOTES

We could think that the name of this vine derives from the sweet taste of the wine, but on the contrary it is due to the sweet taste of the grapes.



Red wines