

# Cascina Fonda

## Dolce Passione

### **Dolcetto d'Alba d.o.c. "Brusalino"**



Red native wine born in 1988.

From "Brusalino" Mango hillside comes the most traditional everyday wine of ancient origins.

Name: Dolcetto d'Alba

Status: Vino a Denominazione di Origine Controllata.

Grape-Variety: Dolcetto.

Method of Production: Crushing of the grapes in roller-crushers and de-stemming. Red vinification at controlled temperature fermentation at 26° C. with punching up the cap and daily pumpings over. Drawing after maceration lasting 4-5 days.

Date of Bottling: May, followed by 2 months refining in the bottle.

Colour: Intense ruby-red with violet tinges.

Nose: Very fruity, recalling red fruit like marasca cherries, plums and spices.

Taste: Fullbodied, dry, pleasant, delicately bitterish final aftertaste.

Best served with a very versatile wine which goes well throughout a meal. Particularly recommended for starters and delicate first courses.

Minimum ageing: it is at its best drunk young.

Serving temperature: 16° - 18° C.

Bottles: 3.000 da 75 cl.

Storage: Store lying down somewhere cool, dark, quiet and well-ventilated.