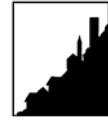


## Dolcetto d'Alba DOC - Cascina Morassino

CASCINA  
MORASSINO



### The Producer:

Dolcetto is one of Italy's grapes that are rarely grown outside their natural home, in this case Piemonte. It is early ripening so it neatly fits into a harvesting schedule, which is followed by Barbera then, finally, with Nebbiolo. Being an early ripener it is also suited to the cooler, higher vineyards that are not suited to Nebbiolo. It is very much the wine that the local winemakers prefer to drink. Dolcetto d'Alba is generally regarded as one of the best of the seven DOC and DOCGs for this grape, being fuller and richer in style.

### The Wine:

Grape(s): 100% Dolcetto  
Area: From the family vineyards of 0.7ha, near the village of Barbaresco  
Vine per ha: 5,000  
Age of the vines: 20 years old.  
Training system: Guyot Yield:49hl/ha  
Vinification: Vinified in temperature controlled in 40hl stainless steel vats, with manual remontage.  
Ageing: Kept in stainless steel vats.

### Tasting Notes:

- A delicious, full, juicy red with a lovely redcurrant flavour on the palate and a most attractive roundedness on the finish.
- The grape's blue-black skins produce a deep ruby color and tannic flavor. One of Italy's classic food wines that's best with richer, darker meats and vegetable dishes with roasted tomatoes, eggplant, and garlic.

Code: 1240  
ABV: 13%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Natural Cork

