

Masic'

Monferrato DOC Dolcetto

Grape	Dolcetto 100%
Municipality	Vinchio
Vineyard size	1.4 Ha
Soil	Clay soil made of a part of silt and a part of fertile and softer "astesana' sand"
Vineyard exposure	Mainly East
Altitude	230 a.s.l.
Harvest	Manual
Ageing	4-5 months in steel tanks
Vinification	Fermentation in steel tanks in contact with the skin at a controlled temperature of about 26 D ° in the period of fermentation, regular hat damping for about 7-8 days.
Colour	Ruby red with faint violet reflections
Bouquet	Soft, aromas of ripe red fruit, spices ample
Taste	Soft, round, enveloping with a pleasant finish.
Service temperature	16-17 D°
Pairings	Full meal, recommended with the traditional Piedmontese dishes
Size	0.75 Lt
Closure	Cork

