

Gagliasso Dolcetto d'Alba Vigna Ciabot Russ

Azienda Agricola Gagliasso

Italy - Piemonte - Dolcetto d'Alba DOC

This Dolcetto offers ripe black cherry, violet and licorice followed by hints of spice, toast and black pepper.

Round on the palate with ripe dark berry fruit flavors and good acidity that bring structure and backbone to the wine.

Specifications

Appellation	Dolcetto d'Alba DOC
Varietals	100% Dolcetto
Vinification	Guyot method with medium-short pruning. Fermentation in stainless steel temperature controlled vats. 5-6 days maceration; malolactic fermentation in stainless steel vats. Aged 2 months in neutral oak barrels, then 4 months in bottle.
Pairings	Refreshing acidity makes this very food friendly. It would work well with pasta topped with porcini mushrooms.



Codes, Weights and Measures

UPC	7 84585 01544 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01544 0
Case Weight	36
Cases/Pallet	50
Layers/Pallet	10
ABV	13.50%
SRP	\$ 20.99 USD 750mL Bottle