

## Marco Capra Dolcetto d'Alba Sireveris

Marco Capra Azienda Agricola

Italy - Piemonte - Dolcetto d'Alba DOC

Color: deep, bright ruby red with violet hues.

Bouquet: vinous, fruity and fragrant, with notes reminiscent of ripe cherries.

Flavour: full, dry flavour with a pleasantly bitter aftertaste, typical of this variety.

### Specifications

<b>Appellation</b>	Dolcetto d'Alba DOC
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Dolcetto
<b>Age of Vines</b>	Between 20 and 25 years old
<b>Soil type</b>	medium consistency, lime.
<b>Vinification</b>	Altitude: 400 m above sea level. Plant density: 5000 vines / hectare. Vine training system: traditional Guyot. Harvest: manual, in the second half of September. Vinification: maceration and fermentation last an average of 7-8 days and are temperature-controlled at 28°C. After malolactic fermentation the wine matures for several months in steel tanks. One third of the wine was aged in 3,500-liter Oak Foudre, while the two third was kept in stainless steel tanks.
<b>Pairings</b>	A wine for drinking throughout a meal, it is perfect with cured meat and cheese snacks, ideal with rice and pasta dishes or with red meat, all combinations which enhance its delightful suitability for drinking.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 03262 4
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03262 1
<b>Case Weight</b>	32
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	7
<b>ABV</b>	14.50%

**SRP**

\$ 24.95 USD  
750mL Bottle