

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

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| Appellation | Dolcetto d'Alba DOC |
| Wine Type | Red |
| Varietals | 100% Dolcetto |
| Age of Vines | Between 20 and 25 years old |
| Soil type | medium consistency, lime. |
| Vinification | 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. |
| Pairings | 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

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

SRP

\$ 24.95 USD
750mL Bottle