



DOLCETTO D'ALBA LODOLI



For us this “very Piedmontese” wine encapsulates the simple pleasures of everyday life.

VARIETAL: 100% Dolcetto

COUNTRY: Italy

YEAR OF VINEYARD PLANTING: 1960

TYPE OF SOIL: Calcareous clay of medium consistency

EXPOSURE: Facing east, south-west, west

CHARACTERISTICS: Color ruby red with purplish highlights; nose intense and vinous, with delicate fruity overtones reminiscent of cherries, wild strawberries and blackberries; taste dry, with good balance and acidity, and a nicely almondy finish.

PAIRING: A wine that can be easily matched with everyday fare, from Italian-style pasta to roast poultry and fries; perfect at any time of day with a snack of cheese and cold meats.

SERVING: 16°C

STORING: Though generally enjoyed young from as soon as the spring following the vintage, it will stay fragrant for up to 2-4 years. Cellaring recommended with the bottle lying down in the dark at a constant temperature.

Ca' del Baio

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