

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

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

UPC	7 84585 03262 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03262 1
Case Weight	33
Cases/Pallet	56
Layers/Pallet	7
ABV	14.50%

SRP	\$ 34.50 USD 750mL Bottle
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