

DOLCETTO D'ALBA DOC "BOSCHI DI BERRI"



A truly unique Dolcetto d'Alba. Its grapes come from a century-old vineyard that was saved from the phylloxera disease thanks to the partially sandy soil and particular microclimate. Thus we find here an emblematic and rare example of vines that are not spliced with American roots.

In the glass, this Dolcetto "Boschi di Berri" presents a **magnificent, intense ruby-red color** with reflections that vary between fuchsia and violet. The bouquet recalls violets and raspberries and is quite intense and persistent. The warm and nearly velvety taste offers enjoyable sensations of ripe cherries and currants. The structure, harmony and persistence recall the **traditional late-19th century Dolcetto**.

Extraordinary emotions are revived at every vintage, and in particular at the moment of the first tasting.

This **important wine** is well accompanied by cold and warm hors d'oeuvres as well as by pasta dishes, roasts, white meat and fresh cheeses. It ages well in the bottle for several years.

We recommend a large-bowl wine glass with long stem.

Variety:	Dolcetto
Rootstocks:	Native vines, no rootstock
Plant Density:	4,400 plants per hectare
Training System:	Free-standing espalier with "Guyot" pruning
Average Altitude:	400 m above sea level
Exposure:	West
Soil:	Neutral argillaceous with magnesium
Plantation Date:	Late 1800s
Zone:	La Morra
Cultivated Area:	0.5 hectares