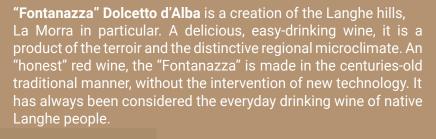


DOLCETTO D'ALBA DOC "FONTANAZZA"



The "Fontanazza" selection is not aged in oak in order to offer a fresh, fruity, inviting and easy-to-drink wine.

"Fontanazza" presents a magnificent ruby-red color with lovely violet reflections. The intense and persistent nose offers floral and fruity sensations with evident signs of sweet spices. The palate is characterized by the same sensations, exalted by a pleasant acidity and a delicate, slightly bitter aftertaste.

With its characteristics, the Dolcetto "Fontanazza" is an excellent companion to every dish of Italian and international cuisines.



DOLCETTO D'ALBA

di Origine Controllata FONTANAZZA

RODOTTO IN ITALIA

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

Variety: Dolcetto

Rootstocks: Kober 5BB - 420 A - SO4 **Plant Density:** 4,400 plants per hectare **Training System:** Free-standing espalier with

"Guyot" pruning

Average Altitude: 320 m above sea level

South, Southwest **Exposure:**

Soil: Calcareous, argillaceous with

magnesium content

1983/2002 **Plantation Dates:**

La Morra Zone:

2.5 hectares

Cultivated Area:

