

DOLCETTO D'ALBA DOC "FONTANAZZA"



"Fontanazza" Dolcetto d'Alba is a creation of the Langhe hills, La Morra in particular. A delicious, easy-drinking wine, it is a product of the terroir and the distinctive regional microclimate. An "honest" red wine, the "Fontanazza" is made in the centuries-old traditional manner, without the intervention of new technology. It has always been considered the everyday drinking wine of native Langhe people.

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.**

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

Variety:	Dolcetto
Rootstocks:	Kober 5BB - 420 A – S04
Plant Density:	4,400 plants per hectare
Training System:	Free-standing espalier with "Guyot" pruning
Average Altitude:	320 m above sea level
Exposure:	South, Southwest
Soil:	Calcareous, argillaceous with magnesium content
Plantation Dates:	1983/2002
Zone:	La Morra
Cultivated Area:	2.5 hectares