



DOLCETTO D'ALBA 2017

Agricola Fratelli Broccardo SSA, Piedmont, Italy

eCommerce # 848457 | 13.5% alc./vol. | \$23.95

At the sight it is red, very intense, with violet highlights. The scent is fresh, fruity and persistent (red fruit and cherry). In the mouth it is pleasant, light tannins, good softness and structure. Cellar up to 4 years.

Terroir:

Broccardo is family owned winery for many generations. Filippo, Laura and Federica have outmost respect for the land. 3 ha vineyards facing S & SW are in three of the most famous parts of the Langhe Barolo region – Monforte d'Alba, Barolo and Novello. 25y.o. vines. Soil: sandy clay, silty. Yield: 90 q/ha.



Vinification:

Handpicked at second half of September. Fermentation at ~28°C. 10 days maceration. Malolactic fermentation in November in stainless steel. Aging in stainless steel. Minimum 3 months in bottle.

Variety: Dolcetto 100%

Residual sugar: 1 g/L

Serving suggestion and food pairing: Serve at 18°C with veal, beef meats and fresh cheeses.

Jancis Robinson
JancisRobinson.com

Vini Buoni d'Italia
BIBENDA

Jancis Robinson'18 (16vntg)

16p

Bibenda'18 (16vntg)



Vini Buoni d'Italia'18 (16vntg)



Veronelli'18 (16vntg)

87p

Int. Wine & Spirit Competition'16 (16vntg)

Bronze

