

TERZETTO



Dolcetto d'Alba

Dolcetto d'Alba DOC, Piedmont, Italy

GRAPE VARIETY

100% Dolcetto

VINIFICATION

Select grapes are hand harvested. Three weeks maceration is followed by four weeks fermentation in stainless steel three months of aging in bottle before release. No wood aging.

BACKSTORY

A *Terzetto* is a musical composition for three voices. This lyrical name was chosen to highlight the three essential parts which must synchronize in harmony to create this wine: The Land, The Grape, The People. If any member of this trio is missing or out of tune, the wine is not possible. The ancient hillsides of Piedmont are one of the few places on earth where the unique Dolcetto grape produces distinctive wines - but only when tended and crafted with knowledge and experience of people who have lived there for generations.

TASTING NOTE

Aromatic with bright blackberry and rose petal scents. Medium bodied and dry with ripe cherry and earthy flavors, light tannins and moderate acidity.

FOOD PAIRING

Great with chicken dishes, fresh cheeses, pizza and grilled vegetables.

