



**MARENCO**



# MARCHESA DOLCETTO D'ACQUI DOC



**GRAPES** 100% Dolcetto.

**ORIGIN** Marchesa vineyard in Bagnario valley, Strevi.

**WINE MAKING** After soft pressing and fermentation in stainless steel tanks for 8-10 days, malolactic fermentation follows and the wine continues aging in concrete vats for at least 6 months.

**TASTING NOTES** Intense ruby red in color, dry and velvety with a pleasing almond twist. Fresh and well-balanced taste.

**PAIRINGS** It is an extremely flexible wine that pairs well with pasta, vegetables, salumi and cheese.

**SERVING SUGGESTION** Store the wine in a cool dark place. Open and serve at 18°C in medium size glasses.

**TECHNICAL INFO** Alcohol 13% by vol - Contains sulphites.