



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.