



“FOSCO” DIANO D’ALBA D.O.C.G.



GRAPES
Dolcetto



PRODUCTION AREA
Dolcetto grapes grown in Diano d’Alba village



ORGANOLEPTIC QUALITIES
Very intense ruby color with violet hues. Clear and persistent bouquet with scent of gillyflower and matured blackberry. Intense, round, hot and sweet taste with almond aftertaste



VINIFICATION AND REFINEMENT
It is fermented in stainless steel tanks for 7-8 days at a controlled temperature that is between 26° C and 29° C. Then it is refined in steel for 8 months and in bottle for 4 months



MINIMUM ALCOHOLIC CONTENT
13.5 % vol.



SERVING TEMPERATURE
18°C.



BEST WITH
good with both white and red meats, pasta (in particular filled pasta) and also with cheese



NOTES
a traditional method of fermentation gives to this wine a unique bouquet and taste. The natural time elapsed is not modified from the man’s hand in making this exquisite work. You will find some remains of vinification at the bottom of the bottle which proves that this is a high-quality product



PACKAGING
in an old-fashioned Bordeaux bottle (910 gr), handmade packaging with natural twine and wax seal

SALVANO