

Cantina Del Glicine
“Olmiolo” Dolcetto d’Alba DOC

VINE SPECIES: DOLCETTO

PLACE OF ORIGIN: TOWNS IN THE ALBA REGION

The vine's sensitivity to different types of terrain makes the wines produced in this area all slightly different. This wine is dry, with moderate alcoholic and acidic contents, and does not need a period of maturation.

COLOR: a brilliant ruby red with vibrant purple reflections.

BOUQUET: light and winery.

FLAVOR: dry, pleasantly tart, fruity.

ALCOHOLIC CONTENT: between 11,5 and 12,5 %

ACIDIC CONTENT: between 5 and 7 ‰

SERVING TEMPERATURE: 18 degrees centigrade

This wine distinguishes itself in the fact that it goes especially well with all types of food. It is a young wine that is fresh and fragrant, but it also holds up well over time.

