



Casa Vitivinicola "Cá du Ciuvin"

CERUTTI

Dolcetto d'Alba d.o.c.

TECHNICAL DATA

GROWING LOCATION

Treiso.

GRAPE

Dolcetto.

COLOUR

Ruby red tending sometimes towards violet.

BOUQUET

Vinous, pleasant, distinctive.

TASTE

Dry, pleasantly bitter, moderate acidity, good body, harmonious.

MINIMUM OVERALL STRENGTH

12,5% vol.

AGEING

3-4 years.

TASTING TEMPERATURE

16-18°.



CHARACTERISTICS

The young wine par excellence on the hills of the Langhe and Upper Monferrato is effectively provided here with a pleasing, outstanding character in a model of what the Dolcetto vine is capable of producing.

Origins and production

Sergio Cerutti selects his Dolcetto - a vine, and a wine, with deep roots in the hills and their inhabitants - at Treiso, in the heart of the Langa. Soft pressing eliminates the stems and is followed by fermentation of the must in contact with the skins at a constant temperature (22°C.) for 6-7 days. After racking, the wine is matured in large tanks for 7-8 months, and is then bottled and aged in the cellars for 5-6 months before reaching the consumer. Each year Cà du Ciuvin produces 3,000 bottles.

Qualities

Its fragrant tones are already evident in its colour: an impeccable ruby-red, made younger by violet highlights. Its fruity, intense nose features marasca cherries, followed by plums and apples. It has a dry, full-bodied, flavoursome taste with an aftertaste recalling bitter almonds.

Serving

Full, round-bowled tulip glasses are ideal for appreciating Dolcetto d'Alba's qualities at a temperature of 16-18°C. This wine goes well throughout a meal, although it is at its very best with starters and first courses.

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di Cerutti Sergio

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