



Az. Agr. Biologica Bolla Lorenzo

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Dolcetto with no added sulphites D.O.C.G.

Colour: intense ruby red with violet hues

Perfume: intense, characteristic of red fruits, cherry, blackberry

Taste: harmonious, soft and full with a slight almond aftertaste

Serving suggestions: meat starters, Alba style raw meat, veal with tuna sauce, pasta, white meat, cold meats and semi-mature cheeses

Variety: 100% Dolcetto

Serving temperature: 16-18°

Vinification: grapes from Sori (vineyards particularly exposed to the sun). Fermentation and ageing in stainless steel

Description

It is a wine that we produce only in particularly favourable vintages. It is vinified without the use of sulphites, those present were naturally produced during alcoholic fermentation. We can say that it is a "traditional" wine, vinified as in the old days, before the advent and abuse of chemicals. For this reason it can have a special taste, which we are no longer used to. To be drunk young as the absence of added sulphites means it evolves more rapidly.

