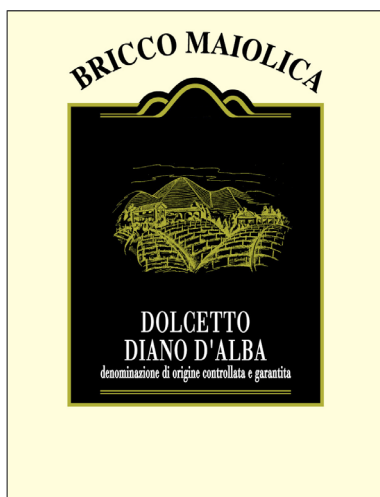


BRICCO MAIOLICA

Dolcetto Diano d'Alba

Denominazione di Origine Controllata e Garantita



Grapes: 100% Dolcetto grapes.

Vineyard: 3 ha vineyard
(about 15.000 bottles).

Planted in: 1980.

Facing: sud-est
(350 – 380 meters above sea level).

Color: Deep red coloured with
violet shade.

Perfume: Delicate bouquet with
hints of ripe cherry.

Flavor: Fruity flavour with a
pleasant almond aftertaste.



A classic Dolcetto, with all the freshness of spring bottling. It is refined in steel tanks for 8 months.

An excellent wine for the whole meal: from hors d'oeuvres to first courses (pasta, polenta, soups) and main courses of white meat. It is an ancient tradition to offer, as a snack, Dolcetto with salami and the tuma of Langa (a semiripened cheese made with ewe's and goat's milk).

Best served at 18°C.

Azienda Agricola Bricco Maiolica S.S.A.

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