

## MONFERRATO DOLCETTO Convento



Wine: Dolcetto 100%

Vineyard: Single piece of ground named Convento

Piece of ground size: 0,5 hectares

Exposure: South

Soil: Sandy calcareous soil

Produzione media: 75 ql/ha di uva fresca

## La cantina

Processing of wine: Soft pressing

Maceration: about 7 days

Maturation: Steel tanks for 8-9 months; bottle for about

6 months

**Production:** 3000 bottles

## The tasting

It is ruby red in colour tending towards violet. The bouquet is dominated by fruity, vinous aromas and backed up by notes of violets, cherries and plums. The flavour is dry, well balanced and has a pleasant, slightly bitter aftertaste.



DOC

## AZIENDA AGRICOLA STELLA GIUSEPPE

di Stella Massimo

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