

Grape varieties

100% Dolcetto

Origin

Italy, Piedmont, Canelli

Soil

clay and calcareous marl

Vinification

total destemming, 15-day maceration in a 50 hl concrete tank
fermentation with native yeasts

Ageing

12 months in a concrete tank

Characteristics

Red, Natural, Still, Fine and elegant

Properties

Alcohol: 12,5 %, SO2: 30, Residual sugar: <2 g/l

Also appears in:

Price: 10 - 20€



BERA VITTORIO SARVANET

BERA VITTORIO & FIGLI, Canelli

2020 25807 75 CL

NATURAL