



GELSOMORA DOLCETTO D'ASTI DOC 2023

COSSETTI

Category: Gelsomora

NAME: Dolcetto d'Asti DOC

GRAPE VARIETY: 100% sweet treat

VINIFICATION: Fermentation in steel tanks with controlled temperature for 6/7 days and delicate pumping over. After racking, the must slowly finishes its fermentation phase. Malolactic induced by December.

CHARACTERISTICS: Intense ruby red color with violet reflections, the aroma is intense and characteristic with pleasant and clear hints of red fruit. The flavor is harmonious, velvety and fresh with moderate acidity and notes of raspberry and cherry.

PAIRINGS: It is enjoyed with pasta and risotto, mushrooms, mushrooms and stewed vegetables. In Piedmont it is considered the ideal companion for all courses.

ALCOHOL CONTENT: 12.5% Vol.

SERVING TEMPERATURE: 16-18°C