



## Bravo Wine Imports

PIEMONTE – Cantina Boeri

### Monferrato Dolcetto DOC



**Classification:** Monferrato DOC Dolcetto

**Production area:** Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.

**Grape variety:** Dolcetto 100%

**Vinification:** Manual harvest. Soft pressing of the grapes, followed by fermentation with the skins for 7-8 days in vessels with temperature control

**Aging:** in inox steel vessels at controlled temperature for 8 to 9 months

**Color:** ruby red with purple hues, tends to acquire brownish hues with aging

**Bouquet:** intense aroma of red fruits, with pronounced undertones of cherry

**Palate:** a wine of notable intensity and harmony, has a distinct almond-like finish that distinguishes dolcetto wines

**Average alcohol content:** 12,5°

**Serve at:** 16/18° C

**Aging potential:** 2 - 4 anni

**Food pairings:** Perfect company for an entire meal, from the starter to the cheese platter, it pairs particularly well with cured meats, hearty pasta dishes, and cheeses both young and aged

## Bravo Wine Imports

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