



Dolcetto d'Alba Doc Le Ginestre

PRODUCTION ZONE: vineyards facing west in the village of Monforte d'Alba at an altitude of around 400 m, on loamy-clayey soil containing plenty of lime. The vines are planted at a density of 4100 per hectare and are trained using the Guyot system.

YEAR OF PLANTING: 1982

VINIFICATION: fermentation on the skins, with a submerged cap and daily pumping over of the must; drawing off after 5 days, and completion of the fermentation off the skins to enhance the wine's softness; after the malolactic fermentation the wine stays in stainless steel until the following spring, when it is bottled for release in June. This wine's appeal and elegance make it perfect for serving through a meal.

TASTING NOTES: very intense garnet red, with distinct purplish highlights; clean, expansive nose with clear fruity overtones of cherry, red currant and blackberry; smooth, round, full-bodied taste, with a long, highly appealing fruity finish.



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