

L'ASTEMIA

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DOLCETTO D'ALBA DOC 2024



- **Cultivation area:**
Langhe
- **Exposure and altitude:**
South-west; 400 m
- **Grape Variety:**
100% Dolcetto
- **Vinification:**
maceration for approximately 10-12 days
- **Refining:**
8 months in steel vats
- **Serve at:**
14/16 °C

Since its first production, in the 2013 vintage, it was clear that this wine had something special about it: the complexity and elegance of the Dolcetto grape, a centuries old tradition in the Langhe region.

This Dolcetto adds an excellent body to the distinctive harmony and elegance of this variety. A unique personality among the wines that this grape produces on the hills where Dolcetto has been the oenological flagship for a long time.

The aroma is spicy and intriguing. A scent of fruity notes quickly saturates the nostrils. Dry on the palate with moderate tannins and gentle acidity.

The ripe fruit and cloves perceived on the nose pervade the mouth giving immediate pleasure. The finish has a crisp almond aftertaste that is typical of Dolcetto. A young, fresh and light wine, ready to drink and be enjoyed.