



La Patareina

The Land, the Vineyards, the Wine



Dolcetto d'Asti

Denominazione di Origine Controllata e Garantita

“Galét”

Vintage	2015
Grape variety	100% Dolcetto
Yield per Hectare	90 q.li/Ha
Picking	Manual with baskets
Production	Grape pressing and grafting and subsequent fermentation on the skins for 5-6 days in temperature controlled steel tanks. (28-30°C) It follows soft pressing of the raspberry and sprinkled to make the must clear in working and bottled in March.
Alcohol	13%
Residual sugar	0.83 g/l
Total acidity	5.10 g/l
Tasting notes:	Color: Intense cherry red. Perfume: Sambuco and strawberry. Taste: Fresh and fragrant taste of red fruit, this is a wine that is light and easy drinking with a fragrant vinous finish and a pleasantly bitter aftertaste.
Food pairing:	It is an ideal wine for typical piedmont cured meat, pasta&beans, medium seasoning cheese.
Service temperatur:	18/20 °C

THE VINEYARD

Location
Coordinates
Municipality
Land/soil
Altitude
Breeding system
Harvest

Piedmont - Italy
44°45'8.28"N - 8°22'57.11"E
Nizza Monferrato (Asti)
clay, silt / sand
280 m a.s.l.
Guyot
September

● LA ZONA DI PRODUZIONE / PRODUCTION AREA



DOLCETTO D'ASTI DOC