



# Elio Filippino

Vini Pregiati delle Langhe



## Dolcetto d'Alba D.O.C. "Sori Capelli"

### DENOMIMAZIONE DI ORIGINE CONTROLLATA

*Fruity bouquet with hints of cherries. Smooth and delicate taste that is easy to love.*

*Ideal serving temperature is 18°C. Best to uncork a few minutes before serving to let the wine develop all its fragrance.*

*This is an elegant companion for all dishes, from the beginning to the end of every meal. It is particularly suitable for savory appetizers and a perfect match for "tagliatelle" (string pasta) in a butter sauce or a meat sauce, "agnolotti" (type of ravioli) and medium ripe cheeses.*

**COLOR:** Deep red with violet reflections

**GRAPE:** 100% Dolcetto

**VINEYARD:** "Sori Capelli" on the Serra Capelli hill in Neive

**EXPOSURE:** South and South-West

**Yield per Hl/Ha:** Max 90 qt/hectare

**HARVEST:** Manual, after September 10

**CELLAR TEMPERATURE:** 14°–18°C constant

**VINIFICATION:** The grapes are pressed and the stalks are removed. The must ferments at a controlled temperature of 26°–28° for 5–6 days. After racking, the new wine is put into stainless steel vats until spring, and then it is bottled, refining all its fruity aroma.

**ALCOHOL:** 12.5%

