

# Masic'

## Monferrato DOC Dolcetto

<b>Grape</b>	Dolcetto 100%
<b>Municipality</b>	Vinchio
<b>Vineyard exposure</b>	Mainly east
<b>Altitude</b>	230 m.s.l.m.
<b>Soil</b>	Clay soil made of a part of silt and a part of fertile and softer "astesana' sand"
<b>Cultivation type</b>	SQNPI
<b>Pruning</b>	Guyot pruning
<b>Gradation</b>	13% vol.
<b>Harvest</b>	Second ten days of September
<b>Vinification</b>	Fermentation in steel tanks in contact with the skin at a controlled temperature of about 26 D ° in the period of fermentation, regular hat damping for about 7-8 days.
<b>Ageing</b>	4-5 months in steel tanks
<b>Colour</b>	Ruby red with faint violet reflections
<b>Bouquet</b>	Soft, aromas of ripe red fruit, spices ample
<b>Taste</b>	Soft, round, enveloping with a pleasant finish.
<b>Service temperature</b>	16-17 D°
<b>Pairings</b>	Full meal, recommended with the traditional Piedmontese dishes
<b>Longevity</b>	From 3 to 4 years

