

# Azienda Agricola Cortino



## **DIANO D.O.C.G. NO SULPHITES ADDED**

ALCOL CONTENT:  
12,5% Vol.

SERVING TEMPERATURE:  
18°-20° C

**Grape variety:**  
100% Dolcetto

**Grapes provenance:**  
Diano d'Alba village.

**Soil composition:**  
Clay soil, rich in magnesium oxide and manganese.

**Yield:**  
80 Q / Ha.

**Training system:**  
Cordon training, Guyot pruning, being rows 2 m far from each other.

**Harvest time:**  
Second ten-day period of September.

### **Vinification:**

The Diano-no sulphites added is fermented by indigenous yeasts. After the malolactic fermentation, it is transferred in stainless steel vats outside the winery where, thanks to the hard winter temperatures, the natural stabilization and clarification take place. It is bottled later on.

The Diano-no sulphites added is the result of a great commitment and self-denial by our side. Nevertheless, got used to pay the highest possible attention in sulphite adding to any of our wines, it was not so difficult. The aim is to respect the environment and, first of all, to produce a wine endowed with specific characteristics of healthiness and lightness.

### **Ageing:**

Stainless steel. In the spring it is blended and bottled. Released within two months.

### **Tasting characteristics:**

Intense ruby red with purple highlights. The bouquet is distinctive, refreshing, with a bright smell of cherry and red berries. The taste is dry and full-bodied.

### **Life expectancy:**

2 years.

### **Food pairing:**

Dolcetto suits to all courses. Ideal companion to the huge and rich selection of Piedmontese starters such as raw meat, stuffed peppers and raw and cooked salami as well as veal in tuna fish sauce. It perfectly matches to all the first courses as the typical tajarin, agnolotti and lasagne.

White meats, with sauses, roulades, spiedini and medium ripe cheeses go well with Dolcetto as well.