

2005 Dolcetto

Type of Wine: medium -bodied red with low acidity and low tannins.

Origin: Dolcetto roughly translates from Italian as the "little sweet one." It is the principal grape grown in the Piedmont region of Italy and is considered the lunchtime or everyday wine of Northern Italy.

Color: Dolcetto is a wine that is bright reddish-purple in color that tends to fade over time to ruby red.

Description: These thinned-skinned grapes deliver a fruit driven wine with aromas of ripe blackberries and red plums.

Aging: One of the few Italian red wines that are drinkable upon release. Dolcetto can develop further with a year or two of cellaring but it is best drunk immediately. Dolcetto tends to have a fuller body with more complex taste.

Planting: The grapes were planted with southern exposures. This aspect provides the best light interception. These cooler temperatures allow for the "grapes to rest" and not deplete the vines of their acids and flavor compounds through avoiding over-respiration.

Food Pairings: Dolcetto is the preferred mate to spaghetti/ lasagna or with any red (tomato) sauce, grilled Portobello mushrooms and tomato and mozzarella salads. It goes well with foods that are naturally high in acidity.

Cases Produced: 482

Retail Price: \$26.00