



The vineyards of the Cascina I Turri are located in the tuffaceous hills of Cremolino (Alessandria, Piedmont), and they produce this wine featuring intense ruby red color, winy aroma, and soft and pleasant taste.

## *Dolcetto di Ovada "Rosso del Console"*

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### GRAPE VARIETIES

*Dolcetto d'Ovada*

### WINEMAKING

*Crushing with de-stemming. Controlled temperature with submerged cap maceration for 7-8 days at 28°-29°C, malolactic fermentation at 24°C.*

### ANALYTIC DATA

*Total acidity: 6.18 g/l*

*Alcohol content: 12.5 -13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense ruby red color, with delicate hints of small red berries, violet and almond notes.*

*To the taste it is fruity, harmonic, full bodied, and with a typical almond aftertaste.*

### GASTRONOMY

*Pairs well with roast meats, tajarin and beans, and cheeses.*

*Serving temperature 16-18°C*

### AVAILABLE FORMATS

*75 cl*

