

BOVIO

DOLCETTO D'ALBA 'DABBENE'



Purple in color with aromas of blueberries and blackberries. Medium to light in body and very smooth on the palate, with a hint of vanilla rounding out the bright fruit flavors.

Color: Red

Grapes: 100% Dolcetto

Soil: Calcareous clay

Age of Vines: 15-20 Years old

Vineyard Location: Montelupo Albese

Aspect: SouthEast

Training System: Guyot

Fermentation: on the skins in stainless steel for 8-10 days at a controlled temperature

Aging: in stainless steel

Production: 7,500 bottles per year

Sustainably Produced 😊

Represented by SoilAir Selection

[Seventy.com/bovioldolcettodabbene](https://seventy.com/bovioldolcettodabbene)