



La Maranzana

DOLCETTO D'ASTI DOC "LA VIOLINA"



This Dolcetto, certified as denominazione di origine controllata (controlled designation of origin), is a classic dry wine, even though the grape variety's name "Dolcetto" suggests sweetness. In fact the wine is rich in bouquet and flavour. The name derives from a sensation based on the relatively low acid content of the grapes, producing a pleasant smoothness that can be compared to sweetness.

Tasting notes: this is an attractive, versatile, full-bodied wine; it has the wine's characteristic colour of intense ruby red, with shades of violet-red. Its bouquet has great length, with vinous and fruity characteristics, and notes of almond, violet, bilberry and raspberry, with balsamic undertones. On the palate, it is long, dry, zesty and delicate, with an appreciable tannic sensation, well-balanced and with an attractive freshness. It has a light vegetal note, with hints of red fruit, more specifically cherry.

Culinary combinations: the elegance of this wine makes it ideal for all courses of a meal, even though it is particularly successful with first course dishes, risotto, relatively simple main course recipes, and fresh or moderately matured cheeses.

Alcoholic strength: 13% by volume

Serving temperature: 15-16° C

Suggested glass: large tulip glass

Storage: in a dry and dark place, at a temperature of 10 – 12 °C

Ageing potential: 2-3 years from bottling





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Oenological characteristics

Type	red
Grape variety	100% dolcetto
Average annual production	10.000 bottles, each 750 ml
Maturation	six months in steel vats, at controlled temperature
Ageing	one month in the bottle at 15-16° C
Fermentation temperature	initially 24° C, rising to reach 26-27° C for two days, then descending to 24° C
Time of fermentation	the process generally lasts 8-10 days
Malolactic fermentation	during winter
Bottling period	from January to February following harvest
Total acidity	5,3 g/l.
Ph	3,45
Winemaking process	after the grapes have been stripped from their skins and left in maceration, the fermentation is initiated, at gradually increasing temperature to optimize tannin polymerization and the extraction of the wine's characteristic pigments during maceration. Maturation continues in steel vats, where the malolactic fermentation takes place, enhancing the wine's fragrance and giving it its proverbial smoothness
Area	south of Asti