



Collezione PELLIZZA **FONTI**

Colli Tortonesi Denominazione di Origine Controllata
Dolcetto

GRAPE: 100% Dolcetto

This typical piedmontese variety expresses great results on our hillsides.

Deep ruby red with delicate violet reflections.

This Dolcetto opens with aromas of ripe red berry fruit, cherrie, plum and delicate spice.

The palate is medium bodied, soft and seductive, with smooth and velvety tannins. Its freshness and long finish make Dolcetto a favourite.

PRODUCTION AREA:

Tortona and nearby districts.

VINEYARD DETAILS:

West - South West

Around 100-300 mt on see level
SOIL:
clayey with an arenaceus skeleton.

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TRAINING SYSTEM:

Guyot with 10 buds per plant

4.200 vines per hectar

