



## L'Ardi

Dolcetto d'Acqui DOC

2019

### VARIETIES

Dolcetto

### DESCRIPTION

One of the best expression of this typical piedmontese grape variety, L'Ardi is the perfect wine for every occasion!

The growing season of the 2019 was marked by a mild winter that anticipated the vegetative awakening. After a spring with lower temperatures, the excellent summer weather conditions led to a good quality of the grapes.

Fresh, intense, with ruby nuances. On the nose is reminiscent of marasca cherry, plum and raspberry, while in the mouth it is full and characterized by a pleasant softness, accompanied by ripe and sweet tannins. Fruity and persistent finish on the palate.

Perfect in combination with appetizers and typical Piedmontese dishes such as veal with tuna sauce or Fassona meat tartare. Thanks to its freshness and drinkability it is ideal for any occasion.

### TECHNICAL NOTES



*Soil:* calcareous-clay soil



*Trellising System:* Guyot  
*Vine Density:* 4500 vines/ha.  
*Hectar Yield:* 80q/ha.



*Fermentation:* in temperature-controlled (25°C) stainless-steel tanks.

*Aging:* in stainless steel tank until the spring following the harvest



*Alcohol:* 13%



*Suggested serving temperature:* 16-18°C

AVAILABLE FORMATS:  
0,75 l