



Capitano del Palio
MONFERRATO
DENOMINAZIONE DI ORIGINE CONTROLLATA
DOLCETTO



Year
2020

Grape Variety
Dolcetto

Vineyard
Cultivation system: espalier cultivation - guyot pruning
Yield per hectare: 9.000 kg
Soil: sandy and clayey
Harvesting: manual

Winemaking
Fermentation case: stainless steel, temperature-controlled tanks
Fermentation temperature: 28/30°C
Fermentation time: 6/8 days
Malolactic fermentation at 20°C
Ageing: 3 months in steel tanks

Tasting Notes

Colour: ruby red
Flavour: delicate and fruity, with red berries, cherry and violet notes
Taste: velvety, slightly tannic, pleasantly dry
Serving temperature: 16/18°C
Food matching: highly adaptable. Superb with meat based dishes

Alcoholic Content
13% vol

Ageing potential
Excellent during the first year following the grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 12
Shelves: 5
Cases per layer: 12
Cases per pallet: 60
Case size: 31,8 x 32,8 x 23,8
Full case weight: 15,3 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591002400

VIA MATTUTINA, 6 . FRAZIONE SAN MATTEO . 14010 . CISTERNA D'ASTI (AT) . ITALY
TELEFONO 0141 979258 . FAX 0141 979450 . cantinepovero@cantinepovero.com
www.cantinepovero.com

Monferrato

Roero

Langa

