



Madonna della Neve Dolcetto d'Alba

———— Cantine Gemma

CLASSIFICATION D.O.C.

TYPE Red

REGION Piedmont

PROVINCE Cuneo

VINTAGE AVAILABLE 2014

GRAPE VARIETY Dolcetto

TYPE OF FARMING Conversion to organic

HARVEST Around mid-September

VINIFICATION

The must is vinified in stainless steel vats with a maceration of 5-6 days at temperatures no higher than 28° C.

MATURATION

The wine matures in stainless steel for 6-8 months.

TASTING NOTE

Very inviting for its bright ruby hue with purple reflections. It offers fragrant, vinous perfumes with intense hints of wild berries. These return on the palate, enlivening a fresh and dry taste made even more inviting by a faintly almond-like finish.

SIZES AND SPECIAL PACKAGING 75 cl Burgundy Albeisa bottles