

ABBAZIA PANORAMA DOLCETTO D'ALBA DOC



PRODUCT

Category: Still dry red DOC wine

Main grapes: Dolcetto grapes

Vinification: Red vinification. Alcoholic fermentation and 4-6 days on the skins at a controlled temperature (24-26°C)

Ageing: 3-4 months in steel tanks prior to bottling

Picking: 100% by hand

Soil: calcareous clay

Product origin: Italy - 34 municipalities in Cuneo province (Piedmont)

SENSORY EVALUATION

Colour: Clear ruby red with violet nuances

Nose: Fresh and fruity with notes of cherries, raspberry and ribes

Taste: Balanced and harmonious wine, with a pleasant almond aftertaste

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep horizontally in a dry and fresh place. A wine to be enjoyed young

Pairs: Versatile wine, ideal with flavorful, medium-bodied dishes. Perfect with cured meats and pasta

Serving Temperature: 16-18°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Dolcetto d'Alba DOC is best enjoyed in a burgundy-shaped glass, as it preserves its elegance and flavour.

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	13%	0-5	5-7	1,22 kg	22042162	8001592000685