



Villadoria  
SERRALUNGA D'ALBA

## DOLCETTO D'ALBA D.O.C. *Furèt*

The Dolcetto grape was named for the sweetness of its grapes, but in the vineyard it is a sensitive grape, and the wine it makes is delicate and challenging for winemakers. The first red grape to be harvested, it needs special care and attention. It is said that Dolcetto has the same personality as Piedmontese farmers: reserved and a little sulky at the outset, but giving plenty of smiles when it opens up. That's what Furèt is like, from Piedmontese for ferret: a young and determined wine, its personality is just like this fast little animal's and it reaches maturity quickly. In this wine Villadoria looks for the freshness and local character of the wines once to be found on winemakers' tables.



### GRAPE VARIETY

Dolcetto

### PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from the hills around Alba, including Madonna di Como, an Alba village, and Diano d'Alba. This latter zone is particularly well-suited to Dolcetto growing. Yields per hectare are around 60 hectolitres and the training system is predominantly Guyot.

### WINEMAKING

Dolcetto is the first red grape to be harvested by hand, then destemmed and crushed gently. Alcoholic fermentation takes place in controlled temperature stainless steel tanks. It remains on the skins for about 10 days, with frequent delestage. This makes for a wine which is packed with aromas. Malolactic fermentation takes place immediately after the alcoholic fermentation, and always before the end of the year.

### AGEING

A single vintage wine, it is ready to bottle at the beginning of the year following the harvest. It best expresses its potential in its first 2 years of life. In especially good years, it can continue evolving for 5 years.

### TASTING CHARACTERISTICS

Intense ruby red in colour, on the nose it has pronounced red fruit, violet and almond aromas. In the mouth it is grapey and dry, with a slightly bitter aftertaste as is characteristic of this variety. Its freshness and aroma-flavour balance make it an easy to drink, pleasant wine.

### FOOD PAIRINGS

It is an everyday wine, which goes well with all courses, from starters to full flavoured pasta and rice dishes and fairly mild flavoured meat dishes.

### SERVING TEMPERATURE

18 °C.

### ALCOHOL BY VOLUME

12 – 13% vol. depending on vintage.