

Dolcetto d'Alba DOC 2023

BACKGROUND

Beni di Batasiolo is one of the most predominant family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of estate vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni or estates in Piedmont. The estates' soil, climate, and position among the hills produce a range of noble, elegant wines.

TERROIR & VINTAGE NOTES

The Dolcetto d'Alba D.O.C. is from vineyards in the Langhe hills produced in the Piedmont.

WINEMAKING & AGING

Grapes are picked in late September and fermented in stainless steel vats for 8-10 days. The wine is bottled in the spring and given additional time to refine in the bottle.

TASTING NOTES

Aromas of violet flowers, fresh cherries, and dark berries with subtle hints of chocolate and dried flowers. Medium-bodied and lively with a soft tannin structure and a distinct almond note on the finish.



BATASIOLO

ORIGIN

Dolcetto d'Alba DOC, Piedmont, Italy

GRAPE VARIETIES

100% Dolcetto

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 5, RS: 1, pH: 3.6,
Closure: Cork

WINEMAKER

Oreste Dogliani



750ML

750ML

750ML

750ML

