



GUIDO MAZZARELLO
Vinicoltori da Generazioni



DOLCETTO DI OVADA D.O.C.

VARIETY: Dolcetto 100%

YIELD OF GRAPES PER HECTARE: circa 80 ql/ha

ZONE OF PRODUCTION:
a few townships in the province of Alessandria

PERIOD OF MATURATION:
second week of September

WINEMAKING:
traditional methods with fermentation in
stainless steel vats at a controlled temperature

COLOUR:
deep, ruby red with violet reflections

TASTE:
dry, soft, at times notes of fruit and/or almond

ALCOHOL CONTENT: 13%ABV

TOTAL ACIDITY: 5,60

RESIDUAL SUGARS: trace amounts

OPTIMUM AGE FOR DRINKING:
within one to two years

SERVING TEMPERATURE: 16°-18° C (61°-64° F)