



# GUIDO MAZZARELLO

*Vinicoltori da Generazioni*



## PIEMONTE D.O.C. DOLCETTO

VARIETY: 100% Dolcetto

YIELD OF GRAPES PER HECTARE: circa 110 ql/ha

ZONE OF PRODUCTION:  
zones of D.O.C. certification in Piedmont

PERIOD OF MATURATION:  
second week of September

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

COLOUR:  
ruby red, at times with violet reflections

TASTE:  
balanced, pleasantly bitter with light  
but good body

ALCOHOL CONTENT: 12,5% ABV

TOTAL ACIDITY: 5,50

RESIDUAL SUGARS: trace amounts

OPTIMUM AGE FOR DRINKING:  
within one to two years

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