



Elio Grasso, Monforte d'Alba (Piedmont)

## Dolcetto d'Alba Dei Grassi DOC

|                  |               |
|------------------|---------------|
| <b>Vintage</b>   | 2024          |
| <b>Winemaker</b> | Elio Grasso   |
| <b>Region</b>    | Piedmont      |
| <b>Alcohol</b>   | 13% vol.      |
| <b>Grapes</b>    | 100% Dolcetto |

### Winemaking

The "Dei Grassi" single vineyard is home to the on average 30-year-old vines. The grapes are hand-harvested and gently processed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks with daily recirculation, while malolactic fermentation also takes place here.

### Our tasting note

A bright ruby red colour in the glass. Aromas of mulberries, redcurrants, blueberries and blackberries, complemented by subtle notes of spice on the nose. The Dolcetto is initially wonderfully dry, crisp and mineral on the palate. With its balanced fruit acidity, the Dolcetto caresses with a pleasing sensation while losing nothing of its juicy liveliness. This youthful red wine delivers an impressively lasting finish.

### Elio Grasso

The great Barolista and Grand Seigneur Elio Grasso is a strict and self-critical winemaker from Piedmont. He and his warm-hearted wife Marina and capable son Gianluca are able to produce authentic wines with a strong emphasis on the terroir using 18 hectares of prime sites. He has found his own unmistakable signature with his unique Baroli Gavarini Chiniera and Ginestra Casa Maté, which perfectly master the balancing act between robustness and elegance. The Grasso's consider the work in the vineyard more important than the work in the cellar and rightly feel more like winegrowers than wine makers.



### Suitable with

