



fontanassa



MONFERRATO DOC DOLCETTO “Cescko”

FIRST VINTAGE PRODUCT
1994

GRAPES
Dolcetto, Nibiò clone

EXPOSITION AND ALTITUDE
Southwest, 330 mt

KIND OF SOIL
Clay

METHOD OF PRODUCTION
Guyot 4.300 plants every hectare

HARVEST
By hand in boxes

PRODUCTION PER HECTARE
75 quintals

VINIFICATION AND AGING
Steel tanks

TASTING NOTES
Deep red color with purple reflections,
fruity taste of cherry, plum, blackberry and
raspberry, pretty body with evident but
soft tannins