POGGIO LE COSTE

Antiche Proprietà della Nobile Casata Buneis

Poggio Le Coste is situated in the province of Asti, in an area that is particularly well suited to the production of high quality, world-renowned wines.
It is one of the largest single-unit estates in Piedmont, formerly owned by the noble Conti Buneis family and is characterised by a splendid natural amphitheatre of more than 100 hectares that embraces the estate's vineyards, all at between 250 and 350 metres above sea level. The bond with the territory and with tradition is further strengthened by the desire to enhance and promote local native vines, ambassadors of Piedmont wine worldwide.

DOLCETTO

Grapes
Dolcetto 100%

Appellation
Monferrato
Dolcetto DOC

Production area
Portacomaro d'Asti

Alcohol content
12,5 % vol.

Serving temperature
16 °C

Available formats
75 cl

WINEMAKING AND AGEING

The hand-picked grapes undergo crushing and destemming and then traditional red wine fermentation in vertical fermentation tanks. The period of contact of the must with the skins gives the wine its characteristic, intense ruby-red colour. The gratifying smoothness is due to the type of grape of origin and its ideal ripeness.

TASTING NOTES

Colour:	intense and brilliant ruby red with purplish reflections
Bouquet: liquorice	clear-cut and pristine, with fruity notes (blackberry, cherry) and floral and nuances
Flavour:	dry, well-balanced, with a pleasant almondy note on the finish.

FOOD PAIRINGS

It pairs particularly well with savoury dishes, such as pasta with tomato sauce, meats with sauces, and meat and vegetable stews.

POGGIO LE COSTE
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