



CASTELLO DEL
POGGIO

Asti has been known over the centuries as an emblem of Italian viticulture and oenology. The Castello del Poggio estate is located in this extraordinary area, once the chosen arena of the legendary Knights Templar. The estate, with its noble heritage, owes its name to the medieval fortification that once belonged to the Counts Buneis, and is now the most extensive, single wine-producing land mass in Piedmont. It is dedicated to the cultivation of autochthonous vines that have become ambassadors of the Piedmont region worldwide, including Barbera.



Dolcetto del Monferrato



APELLATION
DOC



PRODUCTION AREA
Portacomaro d'Asti



GRAPES
100% Dolcetto



SERVING TEMPERATURE
Serve at around 16° C. (61° F.)



ALCOHOL CONTENT
12,5% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The hand-picked grapes are crushed and destalked and then vinified in the traditional way in horizontal fermentation tanks. The period of contact of the must with the skins gives the wine its characteristic intense ruby-red colour, while its attractively mellow style derives from the grape variety itself and from its excellent state of ripeness.

TASTING NOTES

COLOUR: very bright ruby-red, with inviting purplish highlights.

BOUQUET: a pronounced vinous aroma; fresh and youthful.

FLAVOUR: dry but well-balanced, with an appealing almond vein.

FOOD PAIRINGS

It goes particularly well with full-flavored dishes such as pasta or rice dishes with sauces, meat in gravy, or stews containing vegetables.