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SANSILVESTRO  
CANTINE



Appellation	<i>Dolcetto d'Alba</i> <i>"Primaio"</i>
Grape varietal	100% Dolcetto
Area of production	Langhe
Wine-making process	Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C; maceration on the skins for 8 days, with daily pumping of the must over the cap.
Malolactic fermentation	100%
Ageing	Matured in stainless steel.
Winemaker comments	Soft, clearly showing ripe berries on the nose; good balance and medium structure.
Food pairing notes	Vitello tonnato, boiled meats, egg pasta, cheeses.
Cellar life	2 years