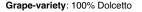
## **CARLO GIACOSA** ----

1.0 GLAOO

CUCHET

iceno d'Ab

# Dolcetto d'Alba "Cuchet" DOC



Vinification and Refinement: red wine making with maceration on the skins for up to 8 days in stainless steel tanks.

Color: ruby red, tending towards violet reflections.

Bouquet: vinous, pleasant, fruity with rich cherry flavors.

Taste: dry, rich, full, mellow flavor from which emerges an elegant slightly sharp character. It has good, well-balanced body.

Food Pairing: highly adaptable wine which can be served with many dishes. It is ideal with 'tajarin', home made pasta from the Langhe, chesess and hot hors-d'oeuvres. Great with Pizza!

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Grape-variety: 100% Dolcetto

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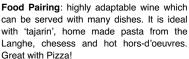




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