Wijnfiche

Tacchino - Du Riva * | Dolcetto di Ovada Superiore DOCG Italy (PIEMONTE) — 2016

Domain

Tacchino

Monferrato is traditionally a famous wine region, in the Piedmont in Italy, where the vineyards cover the hills like a blanket. The Tacchino winery (around 25 hectares, half of which are planted with vines) is in the heart of this green area. The domain has the shape of a natural amphitheater, which protects the vineyards against the cold northern wind from the Alps. The southern location of the vineyards, the 'white' lime-rich soil, the relatively low production per hectare and the traditional way of harvesting are among other things the secret of these high-quality wines.

Vinification

The South-West-oriented vineyard is located at an altitude of 250-300 metres above sea level. The subsoil consists of calcareous clay and the vineyard comprises 5,000 vines per hectare. The grapes are hand-picked after which they ferment at 28 °C in inox tanks. After malolactic fermentation, the wine finally matures in 500-litre tonneaux.

Taste

This Dolcetto di Ovada stands out for its intense nose of cherries, wild berry jam and dark plums. The same flavours recur on the palate, together with soft tannins that provide additional structure to the wine.

Food pairing

Chicken | Lamb - chops | Meat - roasted | Spiced dishes

General information

Type: Red wine
Grape varieties: Dolcetto (100%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Elegant refined

