



Crissante Alessandria

Dolcetto d'Alba

Dolcetto d'Alba by Crissante Alessandria is a fresh and approachable red wine, offering notes of blackberry, cherry, and a hint of almond. The palate is soft and fruit-driven, with gentle tannins and a pleasant, easy-drinking finish.

Flavor profile

The nose is rich and expressive, revealing enveloping aromas of blackcurrant, black cherry, and ripe plum, with an inviting depth that hints at the wine's generous character.

Food pairing

A wonderfully versatile pairing wine, it complements antipasti and cured meats, tomato-based pasta dishes, baked lasagna, mushroom risotto, pizza, roasted white meats, meatloaf, and lighter slow-cooked pork dishes.

Tasting notes

On the palate, its sweetness is beautifully balanced by a pleasant freshness, creating a smooth, velvety mouthfeel that leads into a persistent finish marked by a delicate almond note.

Winemaking

Fermentation in stainless steel for 20 days

Appellation

DOC

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Dolcetto d'Alba

Vintage

2024

Alcohol %

13.5

Bottle size (ml)

750

Elevation

560

Vineyard

Clayey-marshy soil

Harvest

Hand-harvested