Pep
Diano d'Alba DOCG
Dolcetto
Fratelli Aimasso X Selections GAMA



General Information

- **Type of Wine:** Red wine
- **Origin:** Diano D'Alba, Piedmont, Italy (~400M above sea level)
- **Classification:** DOCG (Denominazione di Origine Controllata e Garantita)
- **Grape Variety:** 100% Dolcetto
- **Alcohol Content:** 13.5% Vol.

Vineyard & Production

- **Soil Composition:** Diano Sandstones. Sandy layers originating from underwater landslides, rich in sand low in clay and less calcareous than the rest of the region
- **Training & Pruning:** Vertical Trellis & Guyot
- **Vineyard Age:** 15-20 years
- **Yield:** ~8 Tons per hectare
- **Production Method:** Hand-Harvested grapes, de-stemmed and gently crushed, followed by fermentation in steel and cement tanks. Ageing of one year in tank followed by bottle ageing.
- **Allergens:** Contains sulphites

Organoleptic Profile

- **Appearance:** Ruby red with distinct purple hues, with age turns to brick red.
- **Tasting Notes:** Cherry, Red Berries with aromatic features like geraniol and almonds. Dry, harmonious, and beautifully balanced. It features a characteristic, subtle bitter almond finish that stimulates the palate.
- **Aging Potential:** Highly enjoyable while young, yet possesses the structure for medium-term aging.

Service & Pairing Recommendations

- **Serving Temperature:** 14°C – 16°C
- **Food Pairings:** Meat-filled dishes (such as traditional ravioli), Salumi/ Charcuterie boards , Soft to medium-aged cheeses, Traditional Piedmontese *bagna cauda*.