



Francesco & Scanavino
SELEZIONE VINI NOBILI



MAJESTAS
Diano d'Alba DOCG

This is one of the very few Italian D.O.C.G. status wines with a growing area limited to just one village, an island entirely surrounded by another dolcetto appellation, Dolcetto d'Alba D.O.C.

DIANO D'ALBA is named after this village, which is perched on a small tongue of land overlooking the town of Alba. Though the wine is similar to its neighbour, it shows nuances and particular characteristics which make it unmistakable.

In this village the prime site vineyards are classified as "Söri", an expression in the local Piedmontese dialect meaning 'sunny'; our wine is quite unique, being a blend made from grapes grown on several Söri.

GRAPE-VARIETIES: 100 % Dolcetto

SOIL: clayey-calcareous

COLOUR: intense ruby red, deep and bright, with purplish undertones which tend to fade with ageing

NOSE: rich and persistent; vinous, with hints of violets; nice body and scent of almonds

TASTE: good structure and balance; soft and smooth, with just the right tannins and a nice long finish

MATURING: in steel barrels

AGEING POTENTIAL: can keep for up to 5 years if stored lying down in a cool cellar

FOOD PAIRINGS: this is a wine that can be served throughout a meal, though it is particularly recommended with tasty pasta dishes, red and white meats, and fresh cheeses

RECOMMENDED GLASS: wide-bowled tulip glass

SERVING TEMPERATURE: 17-18°C.

Francesco Scanavino & C. sas

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