

MAJESTAS
Diano d'Alba DOCG

GRAPE-VARIETIES

100% Dolcetto d'Alba

SOIL

Calcareous - Clay

WINE TYPE

Still red wine

VINIFICATION

Grapes hand-harvested into crates from vineyards with a very high viticultural vocation, known as "Sori" (sunny exposures). Maceration at a controlled temperature for 8–10 days, accompanied by frequent punch-downs.

MATURING

Stainless steel tanks

TASTING NOTES

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

AVAILABLE FORMATS

750 ml



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