



VINITY  
WINE COMPANY

## Emilio Vada

### Dolcetto d'Alba "Amaranto"

**Appellation:** Dolcetto d'Alba DOC

**Region:** Piemonte

**Type:** Red, dry

**Varietal :** 100% Dolcetto

#### Tasting Notes

**Color:** Ruby red color with full violet reflections.

**Bouquet:** Intense aroma with hints of cherry and ripe plum.

**Flavor:** Balanced taste, fresh, rightly tannic, fragrant and vinous with a pleasantly bitterish aftertaste.

**Alcohol:** 13.5% Vol.

#### Food Pairing

Salumi, charcuterie, sausages, pasta with mushrooms, pasta with meat sauces, pizza, burgers, ribs and roast chicken.

#### Vineyard Notes

**Soil:** Calcareous, rich of clay.

**Training System:** Guyot.

**Harvest:** 10th-20th of September.

#### Winemaking Notes

**Vinification:** The vinification involves alcoholic fermentation in temperature-controlled stainless steel tanks, with daily pumping over. After malolactic fermentation the wine stays in stainless steel, it's then bottled in April-May.



*Emilio Vada is nestled among the softly rolling hills near Coazzolo, a small town that lies in an area that has been made part of the UNESCO heritage. Coazzolo lies just where the Langhe, land of the Nebbiolo, becomes the Monferrato, land famous for the Moscato D'Asti wine. Due to this very special location, Cascina Emilio Vada Farm produces Moscato d'Asti, as well as Dolcetto d'Alba, Langhe Nebbiolo and Barbera d'Asti. The best exposed lands of these hills have been jealously guarded and handed down from generation to generation. A good wine can only derive from excellent grapes produced from a vineyard that has been cared for with precision and knowledgeable passion all the way through to the harvest. These wines are the direct expression of the work in the vineyards, sealing in each bottle the tale of a precious terrain, the scent of sun, the toil and fatigue: the history of a priceless and unique territory.*