

# GHIGA MONFERRATO DOLCETTO

'DOL-CHET-TO'



Red Wine | Dolcetto | Piedmont, Italy | DOC

Dolcetto, meaning 'little sweet one', receives its name from the wine's natural low acidity and not its flavor. Dolcetto is almost always a dry, soft, round, and fruity red wine, and is grown predominantly in the northwestern corner of Italy called Piedmont. It is meant to be consumed young and plays an important role in the Piedmont wine market. Winemakers can sell young Dolcetto while Barbera and Nebbiolo wines age in the cellar. The earliest mention of Dolcetto being grown is in 1593.

Dolcetto is easy to drink and pairs well with rich, darker meats, vegetable dishes, pasta, pizza, eggplant, and with spicy foods like curries.

The Ghiga family has been farming in the Castiglione Tinella area of Piedmont since the early 1970s. Mario Ghiga, the original founder, established the farm and sold grapes to other wineries in the area. In 2009 his grandsons made the decision to start producing their own high quality wines under the family name. Today Enrico and David Ghiga oversee the daily tasks in both the vineyards and the winery.

PIEDMONT



FLAVORS

PLUM-BLACKBERRY-COCOA-BLACK PEPPER-VIOLET

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



Enjoy right away



Room Temp



Drink Now