

Dolcetto

DESCRIPTION:

This Italian varietal originated in the northwestern region of Italy. Known for its fruitiness and lighter body structure, it's a perfect pairing with pasta dishes and pizza.

Black cherry with notes of black pepper round out the soft tannins in this easy drinking red.

PRODUCTION METHOD:

All our red grapes are hand-picked at peak of ripeness to ensure a full-flavored and well-rounded wine. Fermented in stainless steel vats on their skins to extract color and tannins. Barrel-aged in French Hybrid white oak for 14 months.

PAIRINGS:

Roasted vegetables, cured meats, smoky dishes and dishes with tomato-based sauces.



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Serving Temperature: 64° F

Cellar Life: 5+ years

Appellation: El Dorado

Residual Sweetness: 0.0%

PH (Acidity): 3.53

Alc. By Volume: 13.9%

Product UPC: 728284001970

INSPIRATION: *Dolcetto is in honor of the man who introduced our Assistant Winemaker, Dave, to it in the summer of 1989 while serving in the U.S. Army in Italy. His name was Carlos. He had a passion for his vineyard and fine red wines and quickly became a very good friend. He has long passed now but taught Dave how a red wine should smell and taste. So lift your glasses, swirl, smell and taste what the Italians have know for many years in this hidden gem and salute!*

Our Mission

To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!

