BANFI Piemonte

Castello Banfi owns an historic 45 hectare estate in Strevi - Piedmont, named Banfi Piemonte. Its vineyards are located between the towns of Novi Ligure and Acqui Terme, in an area passionately dedicated to producing the renowned traditional wines of Piedmont. The winery, established in Strevi in 1860, was purchased by Banfi in the late 1970s to complete its Piedmont estate. The Banfi Piemonte portfolio boasts a wide range of products which includes unique sparkling wines, whites, and reds, all of them bearing the prestigious appellations of Piedmont.

L'Ardì

Dolcetto d'Acqui DOC

Grown in the vineyards of the historical Dolcetto area, in the heart of the Acqui region.

GRAPE VARIETIES
Dolcetto 100%

PRODUCTION TECHNIQUE
Traditional skin contact maceration (5-7 days) in order to extract the colour is followed by the gentle pressing of the must. The fermentation takes place in temperature-controlled stainless steel tanks.

DESCRIPTION
Color: ruby red.

Bouquet: balanced, harmonious, gentle.

Taste: full of flavours with varietal characteristics and a typical dry finish, with hints of ripe cherry.

WINEMAKER'S NOTES
Thanks to a longer skin contact maceration the wine achieves longer aging potential emphasizing the tipicity of the Dolcetto grape variety. L'Ardì is considered therefore one of the best expressions of this very typical Piedmontese wine. Made according to the traditional techniques in order to capture at its best the unique freshness of this grape. Young and quaffable, with a dry and harmonious taste.

FOOD PAIRINGS
Traditionally matched with the typical dishes of Piedmontese cuisine, (especially in the areas of Langhe and Monferrato), it is also an ideal companion to a wide range of foods. Best enjoyed in its youth (within 2 years from the picking).

First vintage released: 1997

Available Formats: 0,75 l

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