



## DEL TUFO BRUNO

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# Due Ceppi Rosso



Blend of Cabernet and Dolcetto for a light wine but of the body.  
Fruity and ideal for the whole meal.

### Sensory Profile

#### Colour

Ruby red and bright.

#### Bouquet

Vinous, distinctive, pleasantly fruity.

#### Taste

Dry, slightly bitter, full-bodied, harmonious.

#### Maintenance

In fresh place, deprived of light with lain down bottle.

#### Combining

A whole meal, particularly good with pasta, soups, white meats, medium-aged cheeses.

#### Serving Temperature

14°-16° C.

### Specifications

#### Wine Type

Dry Red

#### Grapes

70 % Carbernet Sauvignon, 30 % Dolcetto

#### Vineyard

Cover-cropped with legumes through end of June, then mulched.

#### Harvest

Hand-picked, with rigorous grading of bunches. Mid/Late September, upon perfect maturation.

#### Vinification

Careful destemming, then soft pressing of the grapes. Fermentation in red at controlled temperature.

#### Maturation

Five months in stainless steel.

#### Cellaring Potential

4 years.