



Buoncrisiani Family Winery
2002
Dolcetto



Tasting Notes:

Dolcetto is a varietal traditionally grown in Italy's Piedmont region. The name dolcetto translates to "little sweet one". There are several theories for Dolcetto's name. One suggests that it's because of the sweetness of the grapes and the juice they produce. Another says it's because there's a perception of sweetness in Dolcetto wines, even though they're usually vinified as dry wines without any residual sugar. Dolcetto wines have high acidity and are usually deep purple in color. The Buoncrisiani 2002 Dolcetto has a perfumed bouquet and rich, fruity, ripe-berry flavors. The wine is medium bodied, and lightly tannic. Drink this wine now or over the next 2-3 years.

Winemaking Notes:

2002 NAPA VALLEY DOLCETTO

THE PREMIERE REALEASE OF THE BUONCRISTIANI DOLCETTO

We, the Buoncrisiani brothers, take pride in performing all aspects of enology, viticulture, wine production, and art design in order to share with you a true expression of our winemaking passion.

APPELLATION: Napa Valley

HARVEST: October 2002

AGING: French oak barrels, 25% new oak

CASES PRODUCED: 80