



MAFIC
MOUNT FRANKLIN

Dolcetto

The little sweet one? Not.

Spoiler alert: Dolcetto is not a sweet wine and it's certainly not little! It's an Italian classic. A young, drinkable dry red that just begs you to bring on a light pasta or traditional pizza.

Dolcetto is from northern Italy's Piedmont region. While it translates as "little sweet one", it's light and dry with good tannins. Don't over-think Dolcetto - it's not a complicated wine.

The vines produce velvety grapes that are low acid, juicy and earthy. Blue-black skins give the wine a deep ruby colour and tannic flavour.

All up, it's easy to understand why Dolcetto has been tagged "a smile in a bottle".

Enjoy!



Mt Franklin/Lalgambook

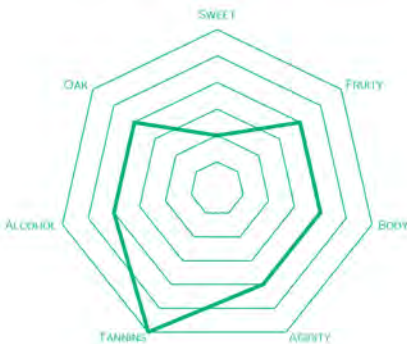
It's 470 000 years since our favourite little volcano Mt Franklin - Lalgambook - last blew its top. That eruption created the classic cinder cone we enjoy today and bedded down our dominant mafic geology, creating the rich, deep soils that inspire our Mafic label.

We acknowledge the Dja Dja Wurrung people as Traditional Owners of the land. We respect their continuing connection to land, waters and culture, and Elders past, present and emerging. We look after this land while recognising the ground we walk upon.

A bit of detail

Altitude	360m above sea level
Alcohol	13-14%
Standard drinks	Up to 8 to the bottle
Winemaker's bonus	A touch of time in oak
Cellar	Good for 4-5 years
Here's a hint	Chill it for summer!

Plotting the Mafic Dolcetto



What notes should it hit?

- Liquorice
- Black cherry
- Blueberry
- Blackberry
- Plum
- Prune
- Bitter almond at the finish?

Mt Franklin Estate

The vineyard was established in the 1990s on an elevated site at the north-west corner of the Macedon Ranges wine region, touching on Bendigo and Pyrenees regions.

This blend of cool and moderate temperature is ideal for expressing European varietals of Pinot Gris/Grigio, Dolcetto and Nebbiolo.

We like to keep it simple: traditional Italian-style wines with an Australian accent. Wines to make you smile.

Every Mafic wine brings the flavours of hand-reared vines, hand-picked fruit, genuine Mt Franklin water and the deep soils of an ancient volcanic landscape with a rich heritage.

Find our wine shed in the heritage landscape at 2 Whybrow Street, Franklinford. Check online, email or phone for opening times and bookings. Secure online shop on the website.



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