

Dolcetto d'Alba



wine: Dolcetto d'Alba d.o.c

municipality of production: Castiglione Falletto and Roddino

grape: Dolcetto d'Alba d.o.c.

vineyard area: 1,1 hectares

exposure: east- west

alcohol content: 12,5% - 13,5%

soil type: clay of medium consistency

farming system: low-Gujot

average age of the vines: 10 and 30 years

planting density: 4000 plants per hectare

time of harvest: around the last week of September

maximum yield: 90 quintals per hectare, depending on the thinning

production containers: stainless steel tanks

aging containers: stainless steel tanks

length of aging: the first seven months of the year following the harvest, decanting the wine the following winter and spring. The micro-oxigenation technique is adopted to optimize the “elevation”, in order to stimulate the stabilization of the color and the spontaneous improvement of the organoleptic sensations.

clarification and filtration: none

bottling period: preferably the end of the seventh or the beginning of the eighth month of the year following the harvest.

number of bottles produced: 8000

packaging: 12 bottles cartons

suggested food pairing: cured meats and pasta dishes

tasting notes: color: violet red – nose: flowery bouquet and very delicate violet scent. Good body and characteristic sweet almond end.