

# Dolcetto di Diano d'Alba



**wine:** Dolcetto di Diano d'Alba d.o.c.g.

**municipality of production:** Diano d'Alba (sub-area Abelloni)

**grape:** Dolcetto di Diano d'Alba

**vineyard area:** 0.6 hectares

**exposure:** south-east

**alcohol content:** 14% - 15%

**soil type:** clay

**farming system:** low-Gujot

**average age of the vines:** 15/20 years

**planting density:** 4000 plants per hectare

**time of harvest:** around the last week of September

**maximum yield:** 80 quintals per hectare, depending of the thinning and on the year

**production containers:** stainless steel tanks

**length of aging:** the first seven months after the harvest. Micro-oxygenation is used to optimize the "elevation", in order to soften the tannins and help the clarification and stabilization of the wine.

**aging containers:** stainless steel tanks

**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:** 2000-2500

**packaging:** 12 bottles cartons

This wine represents a set of measures taken and of the attention given in the vineyard and in the winery which enhance the Dolcetto grape at its highest levels.

**suggested food pairing:** cured meats and pasta dishes

**tasting notes:** color: intense violet red – nose: scents of small forest fruits. This is a full-bodied wine with an elegant tannin and a persistent and harmonious end.