

DOLCETTO D'ALBA

Controlled Origin's denomination



THE CUTTING EDGE

It stands out for its market elegance and typical minerality and it is the cutting edge of the Cortemilia area. In 2016, given its historic cultivation on terraces, it conquers the coveted Slow Food Presidium.

Grape variety: 100% Dolcetto grapes

Production area: Cortemilia (CN)

Geographic exposition: south-west

Type of soil: marly-sandy

Training system: simple counter leaning with guyot pruning

Installation year: 1972

Grape harvest time: third week of September, depending on the desired level of ripeness

Harvesting method: manual

Vinification: soft destemming and crushing without tearing the berries; alcoholic fermentation with selected yeasts at a controlled temperature (23-25 °C) for 6-7 days. Racking and clarification by 2-3 racking. Then the malolactic fermentation takes place during spring without the addition of bacteria.

Vinification and aging times: 7-8 months in steel tanks with weekly batonnages

Color: intense ruby red

Aroma: clear and persistent bouquet, notes of ripe red fruit

Taste: it is pure, almondy, characterized by a bitter aftertaste typical of this wine

Alcoholic content: 12.5-13 %vol. depending on the vintage

Wine matching: it is a wine for all meals. It pairs well with earth food appetizers, first courses and vegetable soups.

Serving temperature: 16-18 °C

Technical information: content 0.75 cl.

Packaging 6 bottle-boxes

