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DOLCETTO D'ALBA

100% Dolcetto



Production area: Diano d'Alba

Terrain: Sono tutti vigneti di media collina con ottima esposizione, terreni ricchi di marne calcaree di buona permeabilità. Esposizione prevalente: ovest, sud-ovest. Superficie in produzione di proprietà dell'azienda: 3 ettari

Harvest: manual

Vinification: Maceration with the skins in temperature-controlled steel tanks for 4 days, then racking and completion of alcoholic fermentation in stainless steel (about 20 days) where, keeping the temperature controlled, malolactic fermentation also takes place

Refinement: stainless steel for several months, until the following summer, when it is bottled without filtration or clarification

Color: Intense ruby red with deep violet notes

Fragrance: broad, floral, sharp, with captivating vinosity where notes of violet and bonbon prevail

Flavor: Fresh, soft, balanced, and only slightly tannic taste, where young plant notes blend elegantly with just the right amount of alcohol

Alcoholic Grade: 13% vol
