

--

## 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

---