

Ghëddo

VITICOLTORI IN LA MORRA

DOLCETTO D'ALBA DOC 2022



Territory: obtained from a vineyard located in the municipality of Roddino at 600 sq.m. with north-east exposure and lying on a clayey-loam soil.

Grape variety: Dolcetto 100%.

Viticulture: manual management without the use of herbicides.

Harvest: the 2022 vintage, warm, dry and windy but with good water supply, allowed the plant to bring to maturity, albeit much earlier than usual, a perfectly healthy and excellent grape from a technological and aromatic point of view; it was harvested on September 6, with hand harvesting in 20 kg crates.

Yield: 50 quintals per hectare.

Grape yield in wine: about 70%, for a wine yield of 49 hl per hectare.

Vinification: the alcoholic fermentation takes place in stainless steel barrels at a controlled temperature, the skins are left to macerate for 6 days in contact with the wine. Malolactic fermentation takes place in October immediately after alcoholic fermentation.

Aging: takes place for 6 months in steel barrels and then in the bottle.