



DOLCETTO D'ALBA

Denomination:

Dolcetto d'Alba d.o.c.

Origin:

In the village of Barbaresco, a subzone called "Qualin".

Vinification:

The Dolcetto will spend 7-8 days on its skins without temperature control, after which it is racked off to complete malolactic fermentation in stainless-steel tanks.

Ageing:

The wine ages at least four months in cement tanks before bottling.

Bottling:

Bottling takes place in February or March following harvest. The bottles are stored horizontally at 16-18 C°.

Storage:

This wine is suited to medium aging thanks to its tannins, although it is advised to drink it young to better appreciate the fresh and fruity flavors of Dolcetto.

Vineyard:

The area known as Qualin has an East exposure, perfect for Dolcetto variety, which doesn't need full day of sun, preserving the aromatic components.

Vine: Dolcetto 100%

Stump/Ha: 2500.

Grapes/Ha: 9000 Kilograms.

Plant Year: 1971.

Harvest: the grapes are harvested relatively early in the first half of September, before nighttime temperatures cool significantly.