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Dolcetto d'Alba D.O.C.

Name: Dolcetto d'Alba d.o.c.

Variety: Dolcetto

Alcoholic content: 13% vol.

Total acidity: 5.6 g/l.

Tasting characteristics

Colour: Intense ruby red with violet reflections.

Bouquet: Persistent and pleasant, with evident notes of small and ripe red fruits.

Mouth feel: pleasant and smooth palate, highlighting its own variety. Slightly bitterish finish.

Wine and food matches

Good with hors d'oeuvres and medium rare meat dishes.

Territory

Vineyards: Commune of La Morra.

Surface area: 3 hectares.

Altitude: 350 metres a.s.l.

Exposure: west

Soil: sandy with limestone and clay.

Plantation density: 5000 vines per hectare.

Growing method: traditional Guyot.

Age of vineyard: 20 years old.

Wine

Yield per hectare: 7500 kg.

Harvesting period: between 15 and 25 September.

Harvesting type: hand picking.

Fermentation: in steel tanks.

Fermentation temperature: maximum 28°.

Fermentation length: 6 - 8 days.

Malolactic fermentation: yes.

Ageing in steel tanks: 6 months.

Ageing in bottle: 3 months.

