

DOLCETTO D'ALBA DOC 2007

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: DOLCETTO 100%

Wine obtained from our estate Dolcetto grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 0.8 hectares

ALTITUDE : about 430/480 meter

EXPOSURE: East

SOIL: sandy loam - (Elveziano)

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000/6500 plants/hectare

AGE OF THE VINEYARD: 10 – 36 years

HAND PICKED

2007 production: 6000 bottles 0.75 L

Alcohol: 14.6 % by vol.

Total acidity 5.60 grams per liter

Net dry extract 28.5 grams per liter

ENOLOGY

The fruit was hand picked, completely destemmed and lightly crushed. The must was pumped over 3 times per day. Fermentation lasted 8 days on the skins.

After gently pressing, the wine was aged for 10 months.

Bottled in August 2008.

Bottle aged 3 months prior to release.

TASTING NOTE

There is a fucsia sheen over deep , dark ruby.

Dolcetto is noted for its supple body and its elegant perfumes , which can include scents of over-ripe cherries, blackberries, and, either floral or chocolate tones.

FOOD PAIRINGS

Dolcetto goes well with risottos and pasta dishes with meat, liver or mushroom sauces, as well as stewed and grilled meats or vegetables.

