# **DOLCETTO D'ALBA DOC 2019**

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

ALTITUDE: about 430/480 meter

**EXPOSURE:** East

SOIL: sandy loam - (Elveziano) CANOPY SYSTEM: Guyot VSP

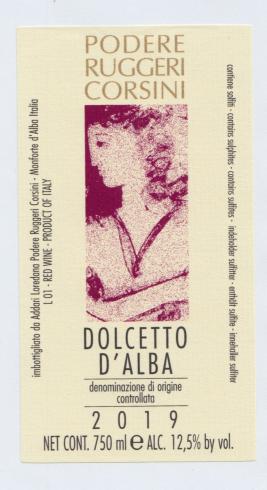
DENSITY: 5000/6500 plants/hectare AGE OF THE VINEYARD: 14/24/43 years

HAND PICKED

2019 production: 5569 bottles 0.75 L

Alcohol: 12.88 % by vol.

Total acidity: 5.40 grams per liter Net dry extract: 27.8 grams per liter Total sulphurs dioxide: 79 mg/L



### **ENOLOGY**

Vinification starts after a manual harvest in crates with the immediate stalk removal, followed by three pump overs a day for the first week. Maceration lasts six days. After the racking, decantering and the malolactic fermentation have occurred, the wine is then put to stand in stainless-steel vats for nine months. Bottled in June 2020.

#### TASTING NOTE

Dolcetto d'Alba is a wine that is characterized by its fragrance and freshness: it has a ruby-red colour with hues of violet, with a fresh and very fruity fragrance. It has a totally dry, rich and harmonious flavour that leaves a lingering aroma of tangy almond, scents of over-ripe cherries, blackberries and either floral or chocolate tones. It's a wine that preserves its dry flavour, so typical of red wines enhanced by the tannins.

#### **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.