



DOLCETTO D'ALBA DOC BIOLOGICO

Varietal: Dolcetto

Growing locations: Roddi

Soil: calcareous clay; calcareous-siliceous

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: mid-late September

Maximum yield: 9 tons/ha

Vinification: destemming and crushing; alcoholic fermentation and 4-6 days on the skins at a controlled temperature (24- 26°C), with frequent pumping over the cap

Malolactic fermentation: complete

Ageing: 3-4 months in tank prior to bottling

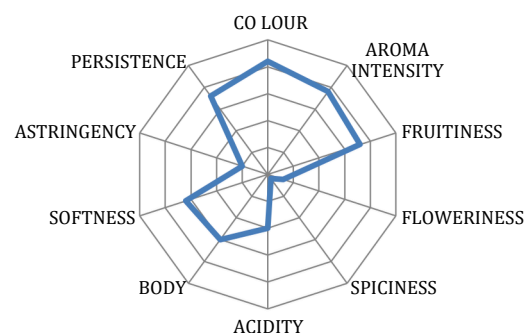
WINE SPEC

Alcohol (minimum): 12.5% vol.

Total acidity (minimum): 4.5 g/L

Net dry extract (minimum): 21 g/L

TASTE PROFILE:



Serving temperature: 16-18°C

Cellar life: best drunk young, within a couple of years of the vintage. To keep it at its very best, store bottles horizontally in the dark, in cool, dry surroundings at a constant temperature.

Food/wine pairings: simple starters, pasta and risotto, perfect for serving with everyday fare