

# DOLCETTO D'ALBA

PROPRIETÀ DAL 1340



<b>Wine:</b>	<b>Dolcetto 100%</b>	 CERTIFICATO BIOLOGICO ORGANIC CERTIFIED FARMING IT-BIO-009 AUTORIZZAZIONE D.M. MiPAAFT N. 1375 del 29-01-2019
<b>Appellation:</b>	<b>Dolcetto d'Alba DOC</b>	
<b>Serving Temperature:</b>	<b>15°C / 59°F</b>	

## VINEYARDS

Wine made from grapes grown in our Dolcetto vineyards in La Morra and Alba, with westerly and north-western exposure at an altitude of 250-290 metres above sea level. Vineyards with an average age of between 25 and 40 years.

## SOIL

Silt with clay and a small percentage of sand, low in active lime.

## HARVESTING PERIOD

Usually in the first two weeks of September

## AVERAGE YIELD

Variable from year to year, averaging at between 45 and 55 HL of wine/Ha (6,000/7,400 bottles/Hectare - 2,500/3,000 bottles/Acre)

## PRODUCTION PROCESS

Manual harvest. Immediate crushing, fermentation and maceration in stainless steel tanks for about 8-10 days. Racking and malo-lactic fermentation in steel, followed by a period of rest in the same tanks until late spring, when the wine is bottled.

## WINE CHARACTERISTICS

Bright ruby colour, very concentrated and intense. Scents of black and red berries, with tobacco, violet and sweet spices. Full and enveloping palate with soft, velvety tannin.

## LONGEVITY

Wine suitable for everyday drinking when fresh and young, with potential for medium ageing of up to ten years.



The data shown above are the result of averages over the last few years and therefore must be considered as general information and not referred to a particular vintage.



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