

VINTAGE 2024

# Dolcetto d'Alba DOC



The color is ruby red with violet hues that fade over time.

The nose is delicate, floral, intense, full and persistent; the palate fresh, fruity, full and complete.

It is especially good for all lovers of fruity wines that can also be drunk in summer, slightly chilled.

Recommended pairings: appetizers, giardiniera, pasta dishes.

## Base information

<b>Product Name:</b>	<b>Type:</b> still
Dolcetto d'Alba	<b>Country/Region:</b>
<b>Vine:</b> dolcetto	Italy, Piedmont
<b>Denomination:</b>	<b>Vintage:</b> 2024
Dolcetto d'Alba	<b>Alcohol content:</b>
<b>Classification:</b>	13.5%
DOC	<b>Number of</b>
<b>Color:</b> red	<b>bottles</b>
	<b>produced:</b> 2500

## Vineyard

<b>% Grape/Vine:</b>	<b>Year of planting:</b>
100% dolcetto	1998
<b>Soil:</b> medium	<b>Harvest date:</b>
mixture	first decade of
<b>Exposure:</b>	September
southeast	<b>Type of harvest:</b>
<b>Agricultural</b>	by hand in
<b>method:</b>	crates
conventional	

## Winemaking

<b>Method:</b> grapes	<b>Temperature:</b> 28
are harvested	°C
only when fully	<b>Duration:</b> 1-2
ripe, and	weeks
winemaking	<b>Malolactic:</b>
begins	carried out
immediately	<b>Aging:</b> steel for
When they enter	6/9 months
the basement.	<b>Minimum time</b>
De-stemming,	<b>in bottle:</b> 6
soft pressing	months
and	
fermentation	
between 25 –	
28°C. in steel	
tanks	

## Bottle

<b>Aging potential:</b>	<b>Bottle type:</b>
3-7 years	Albeisa
<b>Size of corkage:</b>	<b>Number of</b>
24 x 44	<b>bottles per box:</b>
<b>Cork material:</b>	6
cork	