



VINTAGE 2021

## 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

**Product Name:** Dolcetto d'Alba

**Vine:** dolcetto

**Denomination:** Dolcetto d'Alba

**Classification:** DOC

**Color:** red

**Type:** still

**Country/Region:** Italy, Piedmont

**Vintage:** 2021

**Alcohol content:** 13.5%

**Number of bottles produced:** 2500

### Vineyard

**% Grape/Vine:** 100% dolcetto

**Soil:** medium mixture

**Exposure:** southeast

**Agricultural method:** conventional

**Year of planting:** 1998

**Harvest date:** first decade of September

**Type of harvest:** by hand in crates

### Winemaking

**Method:** grapes are harvested only when fully ripe, and winemaking begins immediately when they enter the basement. De-stemming, soft pressing and fermentation between 25 – 28°C. in steel tanks

**Temperature:** 28 °C

**Duration:** 1–2 weeks

**Malolactic:** carried out

**Aging:** steel for 6/9 months

**Minimum time in bottle:** 6 months

### Bottle

**Aging potential:** 3–7 years

**Size of corkage:** 24 x 44

**Cork material:** cork

**Bottle type:** Albeisa

**Number of bottles per box:** 6

