vintage 2021 Dolcetto d'Alba DOC

Ruby red, with hints of red fruits and spices and delicate tannin.

It is especially suitable for lovers of young, velvety and fruity wines.

Base information

Product Name: Dolcetto d'Alba Vine: Dolcetto Denomination: Dolcetto d'Alba Classification: doc Color: red Type: still

Winemaking

Method: Vinification in temperature-controlled stainless steel tanks, submerged cap maceration of about 1 week (depending on vintage)

Temperature: controlled 25°C

Duration: 1-2 weeks Malolactic: carried out in steel

Country/Region: Italy,

Alcohol played: 14%.

Residual sugar: <1

Number of bottles

produced: 15,000

Piedmont

Vintage: 2021

Aging: 6 months in stainless steel tanks

Minimum time in bottle: 3 months

Recommended pairings: appetizers, fresh pasta dishes, risottos, omelets.

Vineyard

% Grapes/Vine: 100% Dolcetto Soil: Limestone and clayey Exposure: west, southwest Agricultural method: Conventional Year of planting: 1993 Harvest date: 05/09/2021 Type of harvest: by hand in crates

Bottle

Aging potential: 1-5 years Bottle type: Burgundy Number of bottles per box: 6



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