



Dolcetto d'Alba 2016

Dolcetto is traditionally an all-purpose wine but the specific microclimate of the Sant'Anna vineyard in Monforte d'Alba produces a more complex Dolcetto which can also be aged to some extent.

Vinification — The grapes are harvested by hand and taken to be made into wine immediately. After macerating for 4-5 days, the wine undergoes malolactic fermentation to then age in stainless steel vats for about 8 months. At the end of this process it is bottled and sold.

Denomination — Dolcetto d'Alba D.O.C.

Town — Monforte d'Alba

Grape Variety — 100% Dolcetto

Vineyard Position — 2.7 hectares in the area of Sant'Anna in Monforte d'Alba.

Tasting notes — Bright, intense purplish red with violet highlights. Pleasant red fruits like blackberries, blueberries and cherries.

Yield — 70 q/ha

Vineyard Characteristics — The exposure of Sant'Anna is more to the west with an average altitude of 450m above sea level. The area is breezy with a chalky-clay soil.

Year of planting — S'Anna year 1971

Training System — Guyot

Planting Density — 5000 vines per hectare

Alcohol by Volume — 14,5%

