

DOLCETTO D'ALBA DOC

FIRST YEAR OF PRODUCTION: 1974

THE WINE

It's one of the most classic Piedmontese wines and the village of Treiso has one of the best kind of terrain for this particular grape. The estate's style seeks freshness, fruity fragrance and drinkability (all achieved with a fairly low alcohol content). Intense ruby-purple in colour; to the nose is characterised by pleasant floral and spicy sensations, roses and white pepper. The wine is versatile and adapts well to many pairings and situations.

Serving Temperature: 16°C.



VINIFICAZIONE

Harvest:

manual in small crates, between the second and third week of September (with slight variations depending on weather conditions).

Fermentation and maceration:

in stainless steel vats at a controlled temperature for about eight days. Traditional partial submerged cap method. Following the alcoholic fermentation, the wine is racked and undergoes a malolactic fermentation, which normally lasts a month.

Ageing:

in stainless steel vats for about six months, then is bottled in the spring following the harvest.

VINEYARD

Altitude: 240 - 310 a.s.l.

Exposure: East.

Soil: white marl clayey-calcareous, alternated by sand.

Year of planting: 1972 - 1985 - 2004.

Training system: Guyot.

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