

DOLCETTO D'ALBA

Denominazione di origine controllata



Year of production: 2015

Bottles per year: about 7.367

Release date: 2016 April

Area of production: Langhe, a hilly zone in the South of Piedmont

Municipality: Monforte d'Alba (CN), Italy

Altitude: approximately 300 metres above sea level

Vineyard exposure: South-East

Soil: clay 38,5%, silt 42,5%, sand 19%, PH 10

Variety of vine: pure Dolcetto

Under variety: Dolcetto

Clones: CVT 8, CVT CN 22 and old selected clones with red and ripening stalk and stem

Grafts: S.O. 4, Kober 5BB, 1103 Paulsen

Surface: about 0,850 hectares

Vinestock per hectare: 5.600

Yield per hectare: 70 quintals of grape

Vine training system: Guyot pruning

Vinification & Refining: primary fermentation occurs in temperature-controlled steel tanks for about 7 days. Following racking, malolactic fermentation takes place in steel tanks and lasts approximately 15 days. The wine then ages for 6-9 months in concrete tanks before being bottled without fining or filtration. Finally, the wine rests for an additional 3 months in bottle prior to release.

Tasting Notes: rich red color with tinge of purple. Distinctive bouquet of fresh blueberry and violet. Harmonious and pleasant on the palate, finishing with a memorable note of almond. Brilliantly expressive as a youthful wine, though capable of aging gracefully for years to come.

Recommended temperature: 15°-16°

Alcohol: 13,77 % by vol.

Dry Extract g/l: 27,20

Acidity g/l: 5,77

Simone Scaletta

Viticoltore in Manzoni di Monforte d'Alba - Italia

Località Manzoni, 61 - 12065 - Monforte d'Alba (CN) Italia

mob.: 0039 348/4912733 e-mail: viniscaletta@alice.it

www.simonescaletta.com