Dolcetto d’Alba 2013

Dolcetto is traditionally an all-purpose wine but the specific microclimate of the Sant'Anna vineyard produces a more complex Dolcetto which can also be aged to some extent.
**Dolcetto d’Alba 2013**

**Vinification** — The grapes are harvested by hand and taken to be made into wine immediately. After a period of 6 to 8 days on the skins, the wine undergoes malolactic fermentation and ageing in stainless steel for around 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 Sant’Anna subzone of Monforte d’Alba.

**Tasting notes** — Bright, intense purplish red with violet highlights. Pleasant red fruits and almonds. Full-bodied and dry with pleasant retro-nasal nuances of almonds which are typical of this grape variety.

**Yield** — 70 q/ha

**Vineyard Characteristics** — Mainly west facing at an average altitude of 450 metres, an extremely clayey, limestone area, windy site.

**Year of planting** — S’Anna year 1971

**Training System** — Guyot

**Planting Density** — 5000 vines per hectare

**Alcohol by Volume** — 13.5%