Dolcetto d’Alba 2014

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 a period of 5 on the skins, the wine undergoes malolactic fermentation and ageing in stainless steel tanks 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 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%