



CASCINA IN LANGA

**AMALIA**

## Dolcetto d'Alba

*Traditionally, Dolcetto is a simple table wine but thanks to the particular microclimate of the Sant'Anna vineyard this Dolcetto is a more complex wine which also has a discreet propensity to age.*



# Dolcetto d'Alba 2015

**Name** - Dolcetto d'Alba Doc

**Town** - Monforte d'Alba

**Grapes** - 100% dolcetto

**Vineyard size** - 2.7ha in the area of Sant'Anna in Monforte d'Alba

**Vineyards** - 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 soil of sand and marls with a prevalence of the latter from the Lequio Formation- Serravallian/aerly Tortonian.

**Year of planting** - 1971

**Vine training**- Guyot

**Vineyard density** - 5000 rootstocks/ha

**Yield** - 70 q/ha

**Winemaking method** - The grapes are picked by hand and are immediately sent to the winery. After macerating for 6-8 days, the wine undergoes malolactic fermentation to then age in stainless steel vats for around eight months. The wine ages a short period in the bottle before sale.

## AMALIA

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*Amalia Cascina in Langa* ®

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