

Amalia Cascina in Langa Dolcetto d'Alba DOC 2020



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Dolcetto d'Alba DOC 2020

Denomination: Dolcetto d'Alba DOC

Town: Monforte d'Alba

Grape variety: Dolcetto 100%

Total Acidity: 4,97 g/l in tartaric acid

PH: 3,64

Total Dry Extract: 26,8 g/l

Alcohol by Volume: 13,5%

Harvest day: second decade of September 2020

Yield: 60 q/ha

Number of bottles: about 5000

Year of planting: oldest vineyard 1971

Training System: Guyot

Planting Density: 5.000

Agricultural management: Organic , without certification (starting from 2022 vintage this wine will be certified organic)

Vineyard Characteristics: Sant'Anna vineyards exposition is facing mainly west. The average altitude is of about 450 meters above sea level. Soil: Formazione di Lequio.

Vinification: The grapes are harvested by hand to be made into wine right away. After destemming and crushing the grapes, the alcoholic fermentation starts in the must. The maceration lasts for about seven days with pumping over. After the alcoholic fermentation, the wine undergoes malolactic fermentation. Then it remains in stainless steel vats for about eight months. At the end of this process, it is bottled and left to refine in the bottles.