

DOLCETTO D'ALBA DOC

2020

Variety	Dolcetto
Region of production	Vineyards located on the right bank of the Tanaro river, with 770-990 ft a.s.l. of altitude and exposure from South to South-West
Soil	Calcareous-clay marl with presence of sand and silt
Plants per hectare	4.500/5.000 Plants/ha
Yield per hectare	Max 9.000 Kg/Ha
Cultivation	Traditional with Guyot pruning

Fermentation and maturation The vinification follows the tradition of floating cap with pump-over. After a brief maceration on the skins, the fermentation process takes place in steel tanks at a controlled temperature. It follows the malolactic fermentation before the refinement and bottling

Ageing After the fermentation, this wine follows a brief passing in steel and cement tanks, before being bottled. Then, at least 4 months in bottle

Alcohol by volume 13,0 %

Acidity 6 parts per thousands

Tasting Notes
COLOUR: Intense ruby red with violet and purple reflections
BOUQUET: Vinous, fruity and pleasing
TASTE: Dry bodied with light tannin-richness and moderate acidity



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1856

BUSSIA SOPRANA - MONFORTE D'ALBA