



**B · E · N · E · N · T · I**<sup>®</sup>

## **Dolcetto d'Alba D.O.C.**

**Name:** Dolcetto d'Alba d.o.c.

**Variety:** Dolcetto

**Alcoholic content:** 13% vol.

**Total acidity:** 5.6 g/l.

### **Tasting characteristics**

**Colour:** Intense ruby red with violet reflections.

**Bouquet:** Persistent and pleasant, with evident notes of small and ripe red fruits.

**Mouth feel:** pleasant and smooth palate, highlighting its own variety. Slightly bitterish finish.

### **Wine and food matches**

Good with hors d'oeuvres and medium rare meat dishes.

### **Territory**

**Vineyards:** Commune of La Morra.

**Surface area:** 3 hectares.

**Altitude:** 350 metres a.s.l.

**Exposure:** west

**Soil:** sandy with limestone and clay.

**Plantation density:** 5000 vines per hectare.

**Growing method:** traditional Guyot.

**Age of vineyard:** 20 years old.

### **Wine**

**Yield per hectare:** 7500 kg.

**Harvesting period:** between 15 and 25 September.

**Harvesting type:** hand picking.

**Fermentation:** in steel tanks.

**Fermentation temperature:** maximum 28°.

**Fermentation length:** 6 - 8 days.

**Malolactic fermentation:** yes.

**Ageing in steel tanks:** 6 months.

**Ageing in bottle:** 3 months.

