



Grape variety: Dolcetto 100%

Exposure: east, south-east

Training system: Guyot

Village: Capriata d'Orba

Year of planting: 1997

Plants per hectare: 4500

Altitude: 200 mt agl

Malolactic fermentation: large barrel

Aging: 1 year in oak barrel

First year of production: 2017

Vinification: Manual harvesting at complete ripeness, vinification with destemming crush and maceration with skin contact in big oak barrel at least 10-12 days. Frequently pumping over and punching down.

The harvest is manual and the grapes are collected in baskets. Then the destemming process and crushing process starts. The fermentation is made with unselected yeasts. The length of maceration process depends on the grade of maturity of the grapes and on the vintage, but generally lasts about 10-12 days. When the fermentation is over the malolactic fermentation starts, this process happens in oak barrels, where the wine rest about 1 years.

The color of the wine is an intense ruby. There are aromas of fresh and mature fruits, pleasantly spicy with notes of vanilla. the wine is fresh, pleasant with a note of bitterness in closing. It is better to improve this wine for few years.