



• **DOLCETTO D'ALBA 2008** •

NAME OF THE WINE: DOLCETTO D'ALBA

CLASSIFICATION: D.O.C.

PRODUCTION AREA: Monforte d'Alba

CRU: -

VINEYARD SURFACE: 1 ha

VARIETALS AND PERCENTAGE: Dolcetto 100%

SOIL TYPE: Calcareous

EXPOSURE: South

VINIFICATION: The Dolcetto is vinified in stainless steel fermentation tank with an internal rotary system at temperature controlled. The maceration lasts normally 3 days.
Follows the malolactic fermentation in stainless steel where the Dolcetto is aged for further 9 months before the bottling.

ALCOHOL PERCENTAGE: 13,5°

BOTTLES PRODUCED: 10000