

dolcetto d'alba DOC

paolo scavino
piemonte

Dolcetto is a portrait of simplicity, a mark of the territory and a wine of the people, with a long history in the Langhe region. It is made to be fresh and pure. The vineyards are traditionally grown in the lower strips of the Fiasco and Vignolo vineyards in Castiglione Falletto. This wine dates back to the beginning of the winery, 1921. The Dolcetto vineyards (planted in 1979–1983) are where the soil has a high proportion of compressed sandstone, with a component of a sandy yellow reddish dark brown soils that are poor in limestone. In the commune of Castiglione Falletto is the Vignolo vineyard (planted in 1968). The grapes are hand harvested and then Maceration for 5–7 days and alcoholic fermentation in temperature controlled steel tanks. Malolactic fermentation follows in steel vats. The wine ages a few months in steel tanks before bottling.

grape varieties:

Dolcetto 100%

exposure: Southwest

altitude: 260m A.S.L.

soil: Marna di San'Agata fossili

alcohol: 13.50%

bottles per year: 13,000

acidity: 5.3 g/L

grape yield: 60 q/ha

tasting notes:

A nicely structured Dolcetto, with a good balance of black fruit and minerals. Medium-bodied wine with a velvety texture and a clean finish.

The Wine Advocate

2008	Dolcetto d'Alba	89 points
2007	Dolcetto d'Alba	89 points

The Wine Spectator

2008	Dolcetto d'Alba	90 points
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