



## Dolcetto d'Alba 2014

*This is the simplest wine of our tradition. As with Barolo Le Vigne, its strength lies in the availability of greatly differing winegrowing conditions, which enable us to guarantee a constant level of very high quality over the years. It is by playing around with the blends that we obtain a wine which expresses a sensation of sweetness, conveyed by the smoothness, balance, low acidity and quite restrained alcohol content.*

*Grape variety: 100% Dolcetto*

### THE VINEYARDS

#### MONFORTE D'ALBA

CASTELLETTO AND CASCINA PE MOL

Exposure: South-South/East

Altitude: 420 m above sea level

Soil: Clay, with sand, a lighter ridgetop soil that allows for good

#### NOVELLO

RAVERA

Exposure: West-North/West

Average altitude: 250/500 m above sea level

Average age: 30 years

Soil: considerably varied, comprising various compositions

#### NOVELLO

ROCCHES DI S. NICOLA

Exposure: East- South/East

Altitude: 420 m above sea level

Soil: Clay, very compact and dense soil.

Water tends to drain by surface runoff, penetration is difficult

Average age: 30 years.

### HARVEST

Despite its having been one of the most complex to manage in the vineyard in recent years, the favorable end to the 2014 vintage proved to be pleasantly surprising in terms of the quality of the grapes. Spring appeared gradually - but early - in the vineyards of the Langhe, meaning that growth also resumed earlier than in the previous year. Rainfall during the summer was above average, in terms not so much of the number of days as of its intensity. On a couple of occasions out-and-out "cloudbursts" - very localized and intense - were witnessed. Particularly significant were the rainfalls of 23 and 29 July, which had extremely different outcomes however: in some areas 63 mm of rain were recorded in a single day, while only 13 mm fell just 15 km away. September was unquestionably a positive month from a climatic point of view, with good day-night temperature variations which continued throughout October. This proved to be all-important for the ripening of the grapes and the composition of their phenolic profile. Dolcetto is maybe the variety in which the yield proved to be lower, but there were no problems of soundness where green harvesting and grape cleaning operations had been carried out correctly.

Harvest from September 20<sup>th</sup> to 25<sup>th</sup>.

### VINIFICATION

MACERATION: soft, lasting 5/9 days in steel.

ALCOHOLIC FERMENTATION: 14 days in steel.

MALOLACTIC FERMENTATION: in steel, immediately after the alcoholic fermentation.

MATURING: in steel until July of the year following the harvest.

### TASTING NOTES

Intense ruby red with evident notes of violet. The nose offers a fruit-forward bouquet of cherries and berries. In the mouth spicy pepper and licorice flavors, balanced with a slight almond note. The finish is of finely textured tannins of moderate persistence.

Best drinking period: now - 2017

### BOTTLING

Total production:

about 4000 six-packs

Bottling: July 2015.

### ANALYTICAL PARAMETERS

- Alcohol content: 13.00 % vol.
- Total acidity: 5.9 g/l
- pH: 3.49
- Net extract: 30.2 g/l