



## Dolcetto d'Alba 2015

*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

ROCCHIE 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

2015 Dolcetto d'Alba had an exemplary growing season for this varietal. The flowering was perfect with little shatter. In our vineyards, abundant water reserves avoided any hydric stress, even in the hottest part of the summer. A very even ripening period led to incredibly beautiful fruit these year, with fantastic color. A bit of hail in the Pe Mol plantings reduced the yield somewhat, but overall the quantity was "abbondante" (abundant) - a relief after last season's scarce crop. Harvest from September 20<sup>th</sup> to 25<sup>th</sup>.

### VINIFICATION

MACERATION: soft, lasting 8 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

The 2015 vintage brought forth a Dolcetto of inky purple color, with an expressive nose of plum, black raspberries and black tea leaves. On the palate, it is forward and generous with black and red fruits, mountain thyme and garrigue, ripe tannins and bright, refreshing acid. There is a blueberry note at the finish that balances the ripe tannins. 2015 gave us Dolcetto fruit of beautiful quality - among the best we have ever seen - and the resulting wine is harmonious and equilibrated.

Drink now-2019

### BOTTLING

Total production:  
about 33.000 bottles  
and bottling in July 2016.

### ANALYTICAL PARAMETERS

• Alcohol content: 13 % vol.