



AZIENDA AGRICOLA
La Spinona
BARBARESCO

DOLCETTO D'ALBA DOC

Dolcetto d'Alba is a ruby red wine. Ideal for the whole meal, it smells pleasantly fruity, with hints of fresh fruit and violet. The taste is dry with an almond aftertaste. It is a simple and elegant wine.

GRAPE VARIETY: 100% Dolcetto.

VINEYARD AREA: 2 hectares approximately.

HARVEST: Mid/ late September. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

FERMENTATION: 5/6 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

AGEING: from 8-12 months in stainless steel vats.

REFINING: in the bottle for approximately 6 months in the cellar.

COLOUR: ruby red.

BOUQUET: fruity, with hints of fresh fruit and violet.

TASTE: dry, with an almond aftertaste.

ALCOHOL: from 12% to 13% Vol. (Depending on the vintage).

TOTAL ACIDITY: 5 to 5.5 g/L approximately

SUGAR: <0,8 g/L

TO BE SERVED WITH: appetisers, first and main courses.

