

DOLCETTO DI OVADA DOC



First year of production: 1990

Grape: Dolcetto d'Ovada

Vineyards Exposure: Predominantly south-west

Altitude: 250-300 MASL

Soil: Calcareous Clay

Pruning system: Guyot, 5000 vines per hectare

Harvest: Whole ripened; hand-picked in 20 Kg crates

Fermentation: Temperature controlled at 28° C in stainless steel tanks

Malolactic fermentation: Developed in stainless steel tanks. Neither yeasts nor external additives are used for both fermentations. Both are natural and spontaneous.

Ageing: Aged in stainless steel tanks and then in bottle for the time needed

TASTING NOTES

Colour: deep ruby with a remarkable colour density and bright purple reflections.

Nose: intense and refined, with notes of ripe red fruits such as currant, blackberry and cherry. The same aromas return clearly on the palate.

Palate: well-balanced and moderately persistent, with a harmonious structure that makes it particularly versatile at the table.

PAIRINGS: ideal with lasagne and stuffed pasta in general, as well as stewed red meats with tomato sauce.

It is important to note that this Dolcetto, thanks to its roundness and drinkability, can also be enjoyed on its own. This characteristic is closely linked to its ageing potential: our Dolcetto d'Ovada requires more time to evolve compared to most Dolcetto wines, gaining balance and depth with maturation



vintages:
2015-2016