CASCINA BONGIOVANNI

DOLCETTO D'ALBA D.O.C.

Grapes: 100% Dolcetto

Alcohol content.: 12.5% -13.5%

Exposure: east in Monforte, west in Roddino.

Soil type: medium textured clay soil

Training system: low Guyot

Vine average age: 10 and 30 years.

Plant density: 4000 vines/hectare

Harvest: 10th to 15th of September

Maximum yeld: 90 quintals of grapes per hectare, reduced according to thinning operations

Vinification: thermo-conditioned stainless steel tanks are used for vinification and ageing. For the first 7 months of the year following the harvest, winter and spring racking are carried out with particular care. In order to optimise maturation, for years now we have consolidated a micro-oxygenation technique, which allows us to elevate and mature the wine without the use of wooden barrels. This wine is neither clarified nor filtered.

Number of bottles produced: 8000

Serving temperature: 16/18°C

Tasting notes: Colour: purplish red- Aromas: very delicate floral of violets. On the palate the wine is full-bodied with a characteristic sweet almond finish.

This wine is produced with Dolcetto grapes from two vineyards, one in Monforte d'Alba and one in Roddino. The total surface area is about one hectare. The vineyards are located in areas particularly protected from direct sunlight. This characteristic allows us to maintain a lower alcohol content and easy drinking. Recommended dish: cured meats and first courses.

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