
DOLCETTO D'OVADA D.O.C.



First year of production: 1990

Grape: Dolcetto di Ovada

Vineyards Exposure: Predominantly South-West

Altitude: 250-300 MASL

Soil type: 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 fermentation.

Both are natural and spontaneous

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

Alcohol by Volume: 13-14% ABV

Acidity: 5,72 G/L

Sugars: <1.0 G/L

Vintage:

Winner of Tre Bicchieri Gambero Rosso award vintage 2015 and 2016

TASTING NOTES

At the sight it appears deep ruby with a remarkable colour mass and bright purple reflexes.

The wine is intense and sophisticated on the nose with notes of red ripe fruits like currant, blackberries, and cherries. These sentors come back during the tasting.

An averagely persistent wine that we would match with "lasagne" and with stuffed pasta in general.

It's also perfect with stewed red meat with tomato puree.

Please, it's important to note that this dolcetto, so round and drinkable, is perfect also alone. This especially depends from the ageing.

Our dolcetto d'ovada is a wine that needs much more time than the other dolcetto wines.