

DOLCETTO DI DIANO D'ALBA

SORÌ COSTA FIORE

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Once upon a time it was a table wine usually drunk in Piedmont houses. Now, it derives from a long handed down wine-growing tradition. This wine is rich in freshness and ambitions, and these are the characteristics that arrive to us in tasting.

WINE CLASSIFICATION

Dolcetto di Diano d'Alba DOCG.

GRAPE VARIETY: 100% Dolcetto.

PLACE OF ORIGIN

Produced from the privately owned vineyard, located in the heart of the prestigious Sorì Costa Fiore, municipality of Diano d'Alba. Exposure: South.

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 4000 vine-stocks per hectare. The production is reduced by the cluster thinning method.

VINIFICATION

The grapes are collected when they are ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The alcoholic fermentation, due to indigenous yeasts, takes place at a controlled temperature on average 32°C. The marc maceration lasts 70 hours with intense pumping over and wine pressing. The new wine is then kept in stainless steel tanks at a controlled temperature to complete the fermentation processes. After the malolactic fermentation we start the wine oxygenation to help the different tannins melting together.

FINING

3-6 months in stainless steel tanks.

TASTING NOTES

It has an intense but vivid violet colour, great vintage for the dolcetto wines which developed on the nose an intricate plot made by cherry, red currant, violet and iris flowers. On the palate hits with menthol hints and smooth tannins providing a very rich sapidity and an unexpected minerality.

FOOD MATCHES

Table wine, very good with Langhe specialties such as salamis and fresh cheese.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 16 - 18°C. The wine can be moderately aged.

ANALYTICAL INFORMATION

Alcohol content: 14%/vol.

Residual sugars: 2.5 g/l

Total acidity: 5.5 g/l

Dry residue: 30 g/l

