DOLCETTO D'ALBA DOC
2017

PODERE
RUGGERI
CORSINI

TYPE: DRY RED WINE
AREA: LANGHE - MONFORTE D'ALBA (CN)
VARIETY: DOLCETTO 100%
Wine obtained from our estate *Dolcetto* grapes.

Alcohol: 13.5 % by vol.
Total acidity: 5.22 grams per liter
Net dry extract: 28.9 grams per liter
Total sulphurs dioxide: 63 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba
SURFACE: 0.9 hectares
ALTITUDE: about 430/480 meter
EXPOSURE: East
SOIL: sandy/loam soil – (Elveziano)
CANOPY SYSTEM: Guyot VSP
DENSITY: 5000/6500 plants/hectare
AGE OF THE VINEYARD: 12 – 22 - 41 years
HAND PICKED

2017 PRODUCTION:

5600 bottles 0.75 L

ENOLOGY

Vinification starts after a manual harvest in crates with the immediate stalk removal, followed by three pump overs a day for the first week. Maceration lasts six days. After the racking, decantering and the malolactic fermentation have occurred, the wine is then put to stand in stainless-steel vats for nine months. Bottled in July 2018.

TASTING NOTE

Dolcetto d'Alba is a wine that is characterized by its fragrance and freshness: it has a ruby-red colour with hues of violet, with a fresh and very fruity fragrance. It has a totally dry, rich and harmonious flavour that leaves a lingering aroma of tangy almond, scents of over-ripe cherries, blackberries and either floral or chocolate tones. It's a wine that preserves its dry flavour, so typical of red wines enhanced by the tannins.

FOOD PAIRINGS

Dolcetto goes well with risottos and pasta dishes with meat, liver or mushroom sauces, as well as stewed and grilled meats or vegetables.

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