

# DOLCETTO D'ALBA DOC 2021

PODERE  
RUGGERI  
CORSINI

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: DOLCETTO 100%

Wine obtained from our estate Dolcetto grapes.

Alcohol: 14.30 % by vol.

Total acidity: 5.51 grams per liter

Net dry extract: 29.7 grams per liter

Total sulphurs dioxide: 83 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: 16 – 26 - 45 years

HAND PICKED

## 2021 PRODUCTION:

5968 bottles 0.75 L

12 bottles 1.5 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, decanting and the malolactic fermentation have occurred, the wine is then put to stand in stainless-steel vats for nine months. Bottled in June 2022.

## 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.