

DOLCETTO D'ALBA DOC 2022

PODERE
RUGGERI
CORSINI

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: DOLCETTO 100%

Wine obtained from our estate Dolcetto grapes.

Alcohol: 13.56 % by vol.

Total acidity: 5.46 grams per liter

Net dry extract: 27.2 grams per liter

Total sulphurs dioxide: 88 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: 17 – 27 - 46 years

HAND PICKED

2022 PRODUCTION:

5.600 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, decanting and the malolactic fermentation have occurred, the wine is then put to stand in stainless-steel vats for nine months. Bottled in July 2023.

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.