

CASCINA DELLE ROSE

A ELIZABETH, DOLCETTO D'ALBA

Piedmont , Italy



Millésime 2016

Appellation Dolcetto d'Alba DOC

Lieu, Lieux-Dits Tre Stelle

Sols Blue marl Limestone Fossils

Altitude Des Vignes 300 meters above sea level

Orientation South South-West

Cépages 100% Dolcetto

Viticulture Certification Organic in process

Palissage Guyot simple

Pi/Hect 4 500 pi/ha

HI/Hect 80 hl/ha

Vendanges Hand harvested

Vinification The skins remain in contact with the must during the first fermentation for 8-9 days. Long fermentation by pumping. After the alcoholic fermentation, the malolactic is done in the cellar at a temperature of 20 ° C in steel tank

Levures Indigenous

Élevage tank d'acier Stainless steelydable

Volume D'alcool 13% alc./vol.

Sulfites 44 mg/l

Sucre Résiduel 0.3 g/l

Acidité Totale 5.03 g/l

Color Ruby with purple hue

Degustation Floral notes of violet, red fruits, fresh. Elegant tannins and persistent finish. Very pleasant to drink

Temperature Of Service 18°C

BOIRES