

DOLCETTO D'ALBA DOC

Vagnona

The Dolcetto d'Alba DOC Vagnona is a young red wine, extremely fruity. It may be matched with starters, pasta dishes and white meat.

VINEYARD

Position: Alba municipality;
Grape varietal: Dolcetto;
Altitude: 225 m above the sea level;
Exposure: south;
Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands and compact marls;
Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;
Planting year: 1970;
Planting density: 4,000-4,500 vine stocks/ha;
Growing method: trellis;
Pruning method: Guyot;
Grape yield: 8,000 Kg/ha;
Wine yield: 5,600 L/ha.

VINIFICATION

The Dolcetto grapes are the first grapes to be harvested. Normally the harvest takes place within the first decade of September. Once in the winery, grapes are destemmed and crushed. Then, they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place. Alcoholic fermentation lasts about 5-6 days at a temperature of 26-28°C. After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation. Then, taking advantage of the wintriness, the wine is left to rest from 3 to 4 months at low temperature in order to facilitate the deposit of the turbidity and the clarification. Eventually, in the following spring and after some pourings, the Dolcetto d'Alba DOC Vagnona is ready to be bottled and marketed.

ORGANOLEPTIC PROFILE

Colour: ruby red with light purple reflexes;
Bouquet: vinous, full of fruity hints which remind of cherries and raspberries;
Taste: good structure, moderate acidity and the typical almond ending.

FOOD PAIRINGS

Perfect to be paired with starters, pasta dishes and white meat.
Serving temperature: 18 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² I.P.L.A., 2007. Carta dei Suoli del Piemonte 1:250.000