



COMM.G.B.BURLOTTO

## *Dolcetto d'Alba doc Rosso*



**Production area:** Verduno

**Grapes:** Dolcetto

**First year of production:** 1850

**Production:** 6000-7000

**Vineyard:** different vineyards (Neirane, On Jort and pin) in the territory of Verduno.

**Exposure and altimetry west, altitude (350 m. To 420 m.)**  
Depending on the vineyard.

**Soil:** Medium mixture tending to calcareous silty

**Training system and planting density:** Guyot, 4500 plants per hectare.

**Average age of vines:** from 5 years to 45 in relation to the vineyard

**Yield per hectare in grapes at harvest:** 70 to 80 tons the year in relation to weather conditions.

**Period and method of harvest:** the second half of September  
**Vinification** includes manual harvest-fermentation maceration for about 7 days in French oak barrels, with daily pumping over and punching. Temperature control does not exceed 27-28 ° Once the malolactic fermentation in steel, the wine is aged for several months in oak barrels of 35-50 hl Slavonian and Allier. After bottling, usually made in May, the wine is aged in the cellar for a short period.