

Dolcetto d'Alba

D E N O M I N A Z I O N E D I O R I G I N E C O N T R O L L A T A



Made from Dolcetto grapes grown in vineyards situated in Serralunga d'Alba.

Altitude: 330 m above sea level.

Total surface area: 2.5 hectares.

Soil composition: mixed consistency tending towards lime.

Training system and vine density: traditional Guyot; from 5,000 vines in the younger vineyards to 6,000 in the older ones.

Yield per hectare: 7 tonnes.

Average age of vines: 20-25 years.

Harvest: manual, towards mid – late September.

First year of production: 1896; as of the 2003 vintage the best Dolcetto grapes from all our vineyards are all used to make this wine.

Total bottles produced: 17,500 750 ml bottles.

Alcohol content: 13-14% vol., depending on the vintage.

Vinification and ageing: temperature controlled (27-29°C) fermentation and maceration in stainless steel lasting an average period of 7-9 days.

This is followed by malolactic fermentation and a short period of maturing in stainless steel; the wine is released for sale after approximately 4 months in the bottle.

Note: the soils of Serralunga convey exceptional structure to this grape, which offers characteristic freshness and fragrance.

Tasting characteristics

Appearance: bright ruby red with deep purplish hues.

Bouquet: fresh, fruity, sweet and elegant perfumes strongly prevail.

Flavour: expansive and warm entry, opening into a multitude of flavours traceable to a rich and concentrated wine. Naturally dominant fruit and vinous character leaving behind a lingering and pleasant aftertaste.

It is best to serve it at temperatures between 18-20°C.

In keeping with Langa tradition this wine is ideal with all courses of a meal. It is also perfect for snacks featuring cured meats and cheeses, or at the beginning of a meal, served with starters (other than fish) and sliced meats. Pasta, rice, soup and red meats, particularly when grilled, enhance its good body and pleasantly drinkable quality.

Serralunga d'Alba

MASSOLINO