

Emilio Vada

Dolcetto d'Alba DOC -Amaranto-



DENOMINATION: Dolcetto d'Alba DOC

GRAPE VARIETY: Dolcetto 100%

SOIL: calcareous, sandy

CULTIVATION SYSTEM: guyot

HARVEST: second decade of September

WINEMAKING: the vinification involves alcoholic fermentation in temperature-controlled stainless steel tanks, with daily pumping over. After malolactic fermentation the wine stays in stainless steel, it's then bottled in April-May.

ALCOHOL: 13,5 % Vol

ORGANOLEPTIC CHARACTERISTICS: ruby red color with full violet reflections, intense aroma with hints of cherry and ripe plum. Balanced taste, fresh, rightly tannic, fragrant and vinous with a pleasantly bitterish aftertaste.