

# CAMERANO 1875

VITICOLTORI IN BAROLO



DOLCETTO  
D'ALBA DOC  
DOLCETTO D'ALBA

**VINEYARD:**  
Rivassi district

**GRAPE VARIETY:**  
100% Dolcetto

**DENSITY:**  
4800 vines/Ha

**YIELD PER HECTARE:**  
90 Ql/Ha



## DOLCETTO D'ALBA DOC

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Dolcetto has always been considered the gold standard daily wine for Langhe inhabitants. A wine that is never too acidic or tannic, easy to drink, fruity and very pleasant. Our Dolcetto is produced with grapes from our vineyards for generations, all in the municipality of Barolo.

#### TASTING NOTES:

Intense and brilliant ruby-red color with hints of red fruits, undergrowth and rosehip. A rich and fragrant bouquet, dry and full-bodied with a lingering finish of bitter almonds.

#### PAIRINGS:

Cold appetizers, salads, white meats, pasta and risotto with fish and vegetables.

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FORMATS: 0,75 liters

AVAILABLE VINTAGES: 2017 2018

ALCOHOL CONTENT: 12,5%

VINIFICATION SYSTEM: in stainless steel barrels with frequent pumping over at a controlled temperature, not exceeding 26° for 7/10 days. After drawing off, it is left to settle for 7 days, then racked again in the air. The malolactic fermentation takes place almost immediately and once ended, the wine is racked again

SERVING TEMPERATURE: 16° - 18°

AGING: 12/18 months in stainless steel barrels and a few months in the bottle

PRODUCTION AREA: Municipality of Barolo

VINEYARD: Rivassi district

VINES AND PERCENTAGES: 100% Dolcetto

DENSITY: 4800 vines/Ha

EXPOSURE: east

ALTITUDE: 300 meters above sea level

SOIL COMPOSITION: sandy limestone

TRAINING: Guyot

VINEYARD AGE: 30 years

HARVEST: second ten days of September

YIELD x Ha: 90 Ql/Ha

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