



Orlando Abrigo

DOLCETTO D'ALBA

Denominazione d'Origine Controllata (DOC)
DELL'ERTO

TECHNICAL SHEET

-DESCRIPTION OF THE VINEYARD:

Grape-variety: 100% Dolcetto

Location: Piedmont – Langhe – township of Treiso

Altitude: 420-450 mt a.s.l.

Type of soil: Calcareous and limestone

Exposition: South- West

Type of pruning: Short (8-9 buds per vines)

Type of training: Guyot

Density per hectare: 4500 vines/Ha

Yield per hectare: 60 q / Ha.

Total volume of bottles on average: 10.000/12.000

Age of the Vines: 40 years

Harvest: Hand picking

-VINIFICATION AND MATURATION METHOD:

Soft pressing of the grapes, followed by maceration on the skins for 4-6 days at a maximum and constant temperature of 28°C in stainless steel tanks. After that the wine ages into Stainless steel tanks for 6 months. In April the wine is bottled without filtration.

Before the selling it matures other 2/3 months in bottle. This is very important to reach the quality.

-TASTING NOTES:

Appearance: Purple-red very rich and brilliant

Nose: Very fruity (red fresh fruits)

Taste: Dry, harmonius, with light body but pleasant, no sharp

Name of recommended dishes: Cold cuts, fresh cheeses, poultry, fresh pasta, boiled meat, pizza, perfect as aperitif

Service Temperature: 16/18 °C

Curiosity: "DELL'ERTO" means "IN A VERY STEEP AREA". In effect this vineyard is in the steepest side of the hill. But it is a prerogative.

