

MONFERRATO DOC DOLCETTO “SPONDE”



DRY RED WINE, APPELLATION OF CONTROLLED ORIGIN

GRAPES Dolcetto 100%

PRODUCTION 100 quintals/hectare

AREA OF PRODUCTION

The grapes destined for the production of this wine come from the vineyards in Santa Libera di Canelli.

METHOD OF CULTIVATION

Low Guyot training
Planted on a hill 250 meters above sea level

Gradient: 25%

Terrain: sandy

Exposure: south-wes

VINIFICATION

Following meticulous thinning out prior to the harvest, in order to reduce the production in favor of a considerable increase in quality, the grapes are gathered by hand and taken directly to the cellar in baskets, where they are pressed and destalked.

The pressed, destalked grapes are sent to the vats for controlled alcoholic fermentation at 24°C.

The skins are left in maceration for only one week; the must is separated and stored separately to complete the alcoholic fermentation.

The result is a moderately tannic wine with a softer structure and fresher aromas.

Immediately after the alcoholic fermentation, the malolactic fermentation takes place and the wine is bottled in the spring following the harvest.

AGEING

Minimum three months in the bottle.

ORGANOLEPTIC CHARACTERISTICS

Color: garnet

Bouquet: elegant and very varied with aroma of red fruits

Taste: lightly tannic and moderately acidic, rounded and balanced on the palate

ALCOHOLIC STRENGTH 12.5 % abv.

RECOMMENDED WITH entrées, white meats and medium-ripe cheeses.

SERVING TEMPERATURE room temperature (18°C)

BOTTLES 0.75l

STORAGE

vertical, in a cool dry place, away from light and vibration.