

Ettore Germano

DOLCETTO D'ALBA

denominazione di origine controllata

LORENZINO



TYPOLOGY

Dolcetto d'Alba D.O.C.

ALTITUDE

330-350 m.s.l.m.

VARIETY

Dolcetto

HARVEST PERIOD

Second half of September

SOIL STRUCTURE

Medium mixture, with more calcareous soils present

CLOSURE

Stelvin lux + with a small amount of oxygen passage

VINIFICATION

The grapes are harvested by hand and placed into small plastic baskets to be brought to the winery. The grapes are then de-stemmed and lightly crushed and placed into stainless steel tanks to undergo the alcoholic fermentation at a temperature of 24°C. The must will stay in contact with the skins for a total of 5 to 6 days. Dolcetto is a grape varietal that is known to go quickly into reduction and thus needs to be racked quite often to make sure that it has enough oxygen to help the malo-lactic fermentation and the maturation of the wine. The wine will be ready to be bottled in the spring and then ready for the market a few months afterwards.

TASTING NOTES

Color: Deep intensity of purple with ruby undertones

Nose: pleasantly fruity with nuances of cherries

Palate: medium body and a good balance of soft tannins and acidity that leaves a pleasant finish of almonds

Pairings: probably the most versatile wine we have in Piedmont. Dolcetto pairs well with a whole meal of typical Piemontese dishes, as well as Pizza, and even a chocolate dessert

VITICOLTORI IN SERRALUNGA D'ALBA DAL 1856

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