

## Gianfranco Alessandria Dolcetto d'Alba DOC – 2020

### Tech Specs

Type:	Red Still Wine
Ingredients:	Dolcetto 100%
Region/Subregion:	Piedmont, Langhe
Vegan?	Yes
ABV:	13.50%

### A closer look...

Total Production:	350 cases
Vineyard:	50 years old vineyard, In Monforte D'Alba, Loc San Giovanni
Soil:	TUFA STONE, LIMESTONE, CLAY
Age of Vines:	1970
Vineyard Size:	0.5 hectares
Climate:	The climate is cold and harsh in winter, usually with abundant snowfall. Warm summers with the possibility of rains and sometimes thunderstorms. In the last 5 -6 years climate changed a lot, and sometimes it seems more tropical one, with not so rigid temperatures in winter time and very hot and dry during summer.

Farming Methods:	Guyot ñ Green harvest during end July to September ( before harvest ) / harvest by hand only
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Fermentation Methods:	PIED DE CUVE / NATURAL YEAST / SPONTANEOUS FERMENTATION / SHORT MACERATION ON THE SKINS IN STEEL TANK ( VERTICAL ONE ), FOR ABOUT 5 -6 DAYS. TEMPERATURE CONTROLLED BY 28° DEGREE.
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Winemaker:	Marta Alessandria
Elevage:	MALOLATIC IN STEEL TANK ñ AGING IN INOX FOR ABOUT 8 MONTHS.
Fining/Filtration:	no
Residual Sugars:	<1g/l
Acidity:	5-6g/l
SO2:	80mg/l

### All about this bottle

Dolcetto grapes from the estate vineyard in San Giovanni. This is a fresh easy drinking version, with no oak influence. Yeast used for the fermentation is indigenous. Strikes the eye with its ruby red color and intense violet hues. Fresh, fruity, strong and youthful.

