



DOLCETTO D'ALBA DOC Autinot

CLASSIFICATION: Dolcetto d'Alba DOC

ZONE OF ORIGIN: Langhe, municipality of Treiso

VARIETIES AND PERCENTAGES: Dolcetto 100%

SOIL TYPE, EXPOSURE AND ELEVATION: the terrain is composed of calcareous white marl with a low clay content, of marine origin. Elevation varies from 200 to 350 metres above sea level. Southerly exposure.

PRODUCTION METHOD: the grape harvest generally takes place in the first half of September, depending on climatic conditions of the past year. The hand-picked grapes are placed in ventilated plastic crates, pressed, de-stemmed and then transferred to steel vats for vinification. Maceration is carried out at a temperature of around 25°C to preserve the fragrant organoleptic characteristics typical of the grape variety, and takes about five to seven days.

This is followed by a gentle pressing of the wine, which then completes its fermentation in steel vats where malolactic fermentation takes place.

It is then placed in the open air outside the winery, where it is exposed to cold winter temperatures that help the natural settling of the wine. Bottling is carried out between March and June. Before being put on the market, the product is left to age in the bottle for three months.

BOTTLES PRODUCED: around 5000 bottles.

YIELDS PER HECTARE: 85 ql/ha

ANALYTICAL DATA

Alcohol: 12.5-13.5% vol.

Net dry residue: 24-27 g/litre

Total acidity: 5.0-5.5 g/litre

ORGANOLEPTIC CHARACTERISTICS

Colour: carmine red with violet highlights

Nose: fresh and engaging with cherry and red fruit notes.

Tasting Notes: soft and balanced with a pleasant almond finish



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