



Figli Luigi Oddero

DOLCETTO D'ALBA doc



GRAPE VARIETY: 100% Dolcetto

VINEYARD SITE: town of Serralunga d'Alba, Collaretto and town of La Morra. Exposed to the south.

SOIL TYPE: not very deep calcareous marl, which alternates with layers of sand mixed with clay. Soil rich in microelements, magnesium oxide and manganese salts.

GRAPE YIELD PER HECTARE: 70 ql. per hectare and maximum grape yield is 70%.

MINIMUM ALCOHOLIC CONTENT: 12% vol. and 13% vol. in some special vintages.

VINE TRAINING TECHNIQUE: vertical-trellised vine rows 2 meters apart. Guyot pruning. Controlled grassing, without using herbicides and desiccants.

HARVEST PERIOD: mid-September.

WINEMAKING: grapes are hand-picked and carefully sorted. Destemming, pressing and alcoholic fermentation in thermo-regulated tanks at 25°. First racking after 7 to 9 days. Immediate malolactic fermentation in stainless steel and concrete vats.

AGEING: in order to preserve the wine's fruity character, Dolcetto is aged in stainless steel vats until the following spring. Bottle ageing for a few months before release.

ORGANOLEPTIC PROPERTIES: a beautiful and intense ruby-red color, with a pale purplish tinge. Fresh, floral and fruity aromas of marasca cherry and vineyard peach. Well-structured and dry, savory, soft and well-balanced on the palate. Pleasantly almondy.

AGEING POTENTIAL: this wine can be enjoyed young because of its fresh and fruity characteristics, but it also stands up to two or three years of ageing.

SERVING TEMPERATURE AND FOOD PAIRING: best served at cellar temperature in a wide wine glass, Dolcetto is the everyday table wine of rural families in the Langhe area. It is easily drinkable and pairs wonderfully with all regional and international dishes. It is the wine of conviviality and friendship.