



**fratelli
alessandria**
DAL 1830

Dolcetto d'Alba doc

Municipality: Verduno

Grape variety: Dolcetto

Vineyards, Exposure and Altitude: Boscatto (East, 250-370 meters), Cristiani (West, 250-280 meters), Sotto orti (West, 270-310 meters), Semolino (West-East, 320-350 meters).

Average age of vines: around 40 years

Total area: about 1 hectare

Soil: limestone and silty

Harvest period and method: by hand in the second half of September

Vine training and Density of plants: Guyot; 4,500 vines per hectare

Fermentation and Maceration: 6 – 8 days in stainless steel tanks at a constant temperature of 25 – 27 °C (77 – 81 °F)

Ageing and Fining: 5-7 months in stainless steel or cement tanks, at least 1-2 months in horizontally laid bottles

Bottling period: : May, June after the harvest

Longevity: 3 - 4 years

First year of production: 1974

