



— V I B E R T I —

*Barolo - Italia*



## Dolcetto d'Alba Superiore DOC

### Specifications

**Type:** red wine

**Grape varieties:** 100% Dolcetto

**Denomination:** Dolcetto d'Alba DOC Superiore

**Production area:** Barolo location Vergne Ponte Oca and Cascina Nuova

**Harvesting period:** mid-September

### Medium Analytical Values

**Alcohol:** 13% vol

**Total acidity:** 5.2 g/l

**Dry extract:** 26 mg/l

**First year of wine production:** 1925

### Organoleptic Characteristics

**Color:** intense ruby red

**Perfumes:** red fruits, almonds and raspberries

**Matches:** starters, first courses based on fresh pasta

**Service temperature:** 16-18 ° C

**Ability to evolve:** 3-5 years

### Winemaking

Thinning in the vineyard and selection during grape harvesting.

Collection in 20Kg cases. After the destemming-crushing, maceration

and alcoholic fermentation takes place on the skin for 8-10 days in steel tanks.

Malolactic fermentation at controlled temperature follows.

### Refining

Storage takes place in steel tanks only for a period of 9 to 10 months.

It follows the bottling and storage of three months in bottle before sale.