

Dolcetto d'Alba DOC

A traditional wine drunk as a table wine throughout the Langa region. Produced with 100% Dolcetto grapes, brilliant ruby red with a hint of purple. Fruity, dry and decisive flavour.

The grapes are grown in the borough of Treiso in a vineyard facing east.

Product Name: Dolcetto d'Alba DOC

Cépage: Dolcetto

Appellation: Dolcetto d'Alba

Classification: DOC

Color: red

Type: still

Country/Region: Piedmont

Alcohol percentage: 13%

Sugar rate: 0,17 g/l

Number of bottles produced: 2500

WINEMAKING

Method: fermentation takes place in stainless steel tanks at a controlled temperature of 28/30 °C with frequent pumping, then pressing of the peel. The must is kept at room temperature until the end of fermentation. The new wine is transferred to other stainless steel tanks to carry out malolactic fermentation. Unfiltered and bottled at the beginning of the year.

Temperature: 28/30 °C temperature controlled

Length: 12/15 days

Malolactic: in stainless steel tanks

Aging: 2 months in stainless steel tanks

Wood type: stainless steel tanks with temperature control

Minimum aging in bottle: 1 month

VINEYARD

% of Grape / Cépage: dolcetto 100%

Soil: calcareus marl

Exposure: est

Agricultural method: conventional

Type of harvest: manual in cases

BOTTLE

Empty bottle weight: 575 g

Aging potential: 2 anni

Cork size: 24x44

Cork material: Micro agglomerated cork

Bottle type: Albeisa Traditional

Number of bottles per box: 6-12

Box size: 6 bot. 26x18x31 – 12 bott 26x32x34



Azienda Agricola Rusel

Frazione Tre Stelle, 18 – 12050 Barbaresco (Cuneo)

+39 0173 638280

+39 339 302 2902

info@rusel.it

P. IVA 03276850041