

# *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



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