

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 Classificaton: DOC Color: red Type: still Country/Region: Piedmont Alcool 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 over for a period of 5-7 days, 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

Lenght: 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: 24×44 Cork material: Micro agglomerated cork Bottle type: Albeisa Traditional Number of bottles per box: 6-12 Box size: 6 bot. 26x18x31 – 12 bott 26x32x34

CHEMICAL ANALYSIS

Dry extract: 28,1 g/l Total acidity: 5,41 g/l (tartaric acid equivalent) Volatile acidity: 0,65 g/l (acetic acid equivalent) Total SO2: 57 mg/l Free SO2: 30 mg/l



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