

SORDO DOLCETTO D'ALBA DOC 2016



Wine Introduction

Each hill – as well as each vineyard – produces a typical Dolcetto with different and easily recognisable features. The unique components of the mineral-rich soil of the Langhe gives the Dolcetto of this area structure and body with a rich nose and palate. The vineyards are located in Castiglione Falletto and La Morra.

Tasting Notes

The colour is a ruby red with violet shades that will fade to garnet with age. The nose is delicate, and intense on the palate with a full body and lingering finish. It is fresh and fruity, yet full and complete on the palate.

Winemaker Vinification Notes

The grapes were harvested when fully mature and the vinification started immediately upon arriving the cellar. After destemming and soft pressing comes fermentation – which takes place at about 30°C in stainless steel tanks. This is followed by maceration using the submerged-cap method, consisting of leaving the must in contact with the skins and pips which traditionally lasts about six weeks. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine matures in traditional big Slavonian oak barrels for 24 months and ages in the bottle before release.

Winemaker Vintage Notes

2016 - The 2016 vintage was certainly one of the longest-lasting in recent years. Signs of a long vegetative cycle first appeared at the beginning of the season, when the mild temperatures and low rainfall in January and early February confirmed the trend that had already been seen during the first part of the winter. Spring began with a considerable amount of rain, though it did not cause any plant disease damage due to average temperatures and low overnight minimum temperatures. This phenological delay continued until the end of the summer, which began slowly but extended until the end of September. During this vintage all the grapes were healthy. On picking the Dolcetto proved to be in splendid shape: there was none of the berry drop which sometimes occurs, and this was due mainly to the moderate differences in temperature between night and day over the last two weeks of the vintage. From the point of view of sugar accumulation, it was a very good vintage for Dolcetto. Full ripening was achieved in all cases with no technological or phenological problems. This was shown by the low quantity of malic acid, which is an important ripening indicator. We can look forward to wines with excellence balance, big bouquets and great structure, although in some cases lower alcohol contents will be recorded than in 2015.

Wine Information

Country:	Italy
Region:	Piedmont
Winemaker:	Ernesto Minasso
Grape:	100% Dolcetto
Alcohol:	13.0%
Total Acidity:	5.65g/L
pH:	3.60
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack