

## DOLCETTO DI OVADA D.O.C.



**Grape**

Dolcetto di Ovada

**Vineyards Exposure**

Predominantly south-west

**Altitude**

250-300 MASL

**Soil type**

Calcareous Clay

**Pruning system**

Guyot

**Harvest**

Whole ripened

**Fermentation**

Temperature controlled at 28°C in stainless steel tanks

**Malolactic fermentation**

Developed in stainless steel tanks

**Refinement Condition**

Aged in stainless steel tanks and then in bottle for the time needed

**Alcohol by Volume**

13-14% ABV

**SKU:** N/A | **Categories:** [Line Gusti](#) |

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