

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](#) |

