

## DOLCETTO DI OVADA D.O.C.



**First year of production**

1990

**Grape**

Dolcetto di Ovada

**Vineyards Exposure**

Predominantly south-west

**Altitude**

250-300 MASL

**Soil type**

Calcareous Clay

**Pruning system**

Guyot, 5000 vines per hectare

**Harvest**

Whole ripened; hand-picked in 20 Kg crates

**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

Winner of Tre Bicchieri Gambero Rosso award vintage 2015 and 2016

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

