



Dolcetto di Diano d'Alba DOC

East and West. The fusion of the different vineyards in Diano d'Alba creates a clean wine which, with its simplicity, tells the story of a territory.

GRAPE VARIETY: 100% Dolcetto

VINEYARD: A blend of grapes from different vineyards in the municipality of Diano d'Alba, on both slopes: east and west. Soil consisting typically of clay and limestone, characterised by layers of more or less compact sand alternating with grey sandstones (sands compacted and cemented by marine water carbonates), known as Arenarie di Diano or Diano Sandstones. Varying exposures from east to west. Altitude 300-450 m above sea level. Typical espalier vineyards and Guyot pruning, average plant density of 4000-4500 vines per hectare.

HARVEST: By hand, vineyard by vineyard, into crates, in the first half of September, when phenolic ripening is complete.

YIELD PER HECTARE: 8000 kg

ABRIGO GIOVANNI

VINIFICATION: Vinification in temperature-controlled steel tanks, with an average of about five days' maceration, depending on the vineyard and the vintage. Drawing off is followed by spontaneous malo-lactic fermentation and cold tartaric stabilisation during the winter months. Grapes from different vineyards are vinified separately in compliance with the estate policy. The various batches are blended at the end of winter. The art of blending different vineyards guarantees a constant product, respecting the characteristics of Dolcetto grown in Diano d'Alba.

AGEING: This wine simply rests in steel tanks until the spring after harvest. It is usually bottled in spring.

DESCRIPTION: Ruby red with the typical violet highlights of Dolcetto and of young, fruity reds. Cherry and also wild red berries are very evident, accompanied by slight notes of wild herbs. Dry and rounded, ending with a slightly almond-favoured finish, typical of the tannin of this grape variety. Well-balanced and evident acidity sustains the mouthfeel and guarantees drinkability and freshness. Pair with cured meats, rice and pasta dishes, fresh-egg pasta, white meats and fresh cheeses. Best while young.

SERVING TEMPERATURE: 16-18° C

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