



## Dolcetto di Diano d'Alba “Sorì dei Crava”

DOCG

“Sorì dei Crava”, the iconic parcel of Cascina Crava which is situated right in the middle of this Sorì, a name taken from the Piemontese word “Solatio”, meaning “exposed to the sun”, where the best Dolcetto di Diano d'Alba originate.

**GRAPE VARIETY:** 100% Dolcetto

**VINEYARD:** Sorì dei Crava is made with a selection of the finest grapes grown in the land parcel of the same name, situated in Diano d'Alba. Lean soil consisting of clay and limestone, characterised by layers of more or less compact sand alternating with grey sandstones. South-westerly exposure. Altitude 350 m above sea level. Typical espalier vineyards and Guyot pruning, average plant density of 4500 vines per hectare.

**HARVEST:** By hand, into crates, in mid-September, when phenolic ripening is complete.

**YIELD PER HECTARE:** 8000 kg

**VINIFICATION:** Destemming of the grapes selected in the vineyard. Vinification in temperature-controlled steel tanks, with an average of about seven days' maceration, depending on the vintage. Pumping over takes place throughout maceration. Spontaneous malo-lactic fermentation and cold tartaric stabilisation during the winter months.

# ABRIGO GIOVANNI

**AGEING:** It rests in steel tanks until the summer following harvest, being racked several times to encourage natural settling and stabilisation. The wine is bottled in the summer following harvest.

**DESCRIPTION:** Deep ruby red with the typical violet highlights of Dolcetto and young, fruity reds. Wild cherry, sour cherry and red berries in liqueur combine with light notes of tea, hay and almond. Dry and enveloping, the tannic structure harmonises well with the acidity and sustains the mouthfeel, making it particularly elongated and persistent. The almond-flavoured finish leaves no doubt as to the varietal purity. We suggest you try it with Piedmont-style raw meat, warm antipasti, vegetable flans, Parmesan cheese and pasta.

**SERVING TEMPERATURE:** 16-18° C

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