



## Dolcetto di Diano d'Alba Superiore “Garabei” DOCG

### VINTAGE 2017

The finest expression of Dolcetto among those made by the Abrigo family. Complex and elegant, as well as being a reference wine among those made with 100% Dolcetto, Garabei has excellent potential for ageing.

**GRAPE VARIETY:** 100% Dolcetto

**VINEYARD:** “Garabei” is the name that indicates the estate's oldest parcel, the vineyard was planted in 1968, the year the estate was established. Vines that are over fifty years old and the diversity of the rootstocks and clones give Garabei innate complexity.

It is on a very steep hill, where the lean and dry calcareous soil is shallow, characterised by layers of more or less compact sand alternating with grey sandstones. South, south-westerly exposure. Altitude 350 m above sea level.

Typical espalier vineyards and Guyot pruning, average plant density of 4100 vines per hectare.

**HARVEST:** By hand, into crates, at the end of August, when phenolic ripening is complete.

**GRAPE YIELD PER HECTARE:** 8000 kg

**VINIFICATION:** Destemming of the grapes selected in the vineyard. Vinification in temperature-controlled steel tanks, with 9-12 days' maceration, depending on the vintage. Pumping over is usually carried out until the wine is drawn off. Spontaneous malo-lactic fermentation in concrete tanks and cold tartaric stabilisation in stainless steel tanks during the winter months.

**AGEING:** It rests in concrete tanks until the summer after harvest, being racked several times to encourage natural settling and stabilisation.

The wine was bottled in August 2018 and aged for six months before being released onto the market.

**DESCRIPTION:** Deep ruby red with the typical violet highlights of Dolcetto di Diano d'Alba. Liqueur cherries, wild sour cherries and small berries merge with small hints of tea, hay and almonds. Potent yet elegant, Garabei has very tight and enveloping tannins. The wine's good acidity preserves the taste and sustains the very smooth and persistent finish. As it ages, it tends to lose the violet highlights and is enriched with brushwood and earthy notes. It evolves perfectly during the five years after harvest, continuing to age beautifully for over 10 years in the best vintages. Recommended with aged hams, hard cheeses, filled pasta, grilled vegetables and light main courses.

**SERVING TEMPERATURE:** 16-18° C

## ANALYTICAL DATA

**ALCOHOL:** 13.9 % alc. by volume

**PH:** 3.60

**TOTAL ACIDITY:** 4.87 g/L expressed in tartaric acid

**SUGAR FREE DRY EXTRACT:** 27.6 g/L

**TOTAL SULPHURE DIOXIDE:** 66 mg/L