



Dolcetto di Diano d'Alba Superiore “Garabei” DOCG

VINTAGE 2018

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, in second mid-September, 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 10-12 days' maceration. Pumping over is usually carried out until the wine is drawn off. Spontaneous malo-lactic fermentation in stainless steel tanks and cold tartaric stabilisation during the winter months.

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

The wine was bottled in September 2019 and aged for four months before being released onto the market.

DESCRIPTION: Deep ruby red with the typical violet highlights of Dolcetto di Diano d'Alba. Rose petals, blue raspberry and wild sour cherries with small hints of tea, black pepper 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: Alcohol 14.37 % alc. by volume

PH: 3.55

TOTAL ACIDITY: 5.32 g/L expressed in tartaric acid

SUGAR FREE DRY EXTRACT: 28,1 g/L

TOTAL SULPHURE DIOXIDE: 79 mg/L