

STROPPIANA

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DOLCETTO D'ALBA DOC

VARIETY: 100% Dolcetto.

SOIL TYPE: limestone with sandstone.

PLACE: Bussia di Monforte d'Alba.

ORIENTATION: east-west.

ELEVATION: 400 metres.

YEAR PLANTED: 1980 - 1990.

VINIFICATION: following the harvest in mid-September the grapes are gently crushed. The must ferments on its pomace for about ten days at a controlled temperature that never exceeds 30°C. At least four to six pumpovers daily ensure extraction of the characteristic ruby-red colour with violet highlights and tannins.

ELEVAGE: when fermentation is complete, the wine is transferred to steel tanks and the lees discarded via frequent racking. At this point, malolactic fermentation also takes place.

ALCOHOL CONTENT: 13.5-14% by volume.

AVERAGE ANNUAL PRODUCTION: 7500 bottles.

TASTING NOTES: the colour is a typical intense ruby-red with violet highlights. On the nose it is crisp, fragrant and fruity with cherry, strawberry and raspberry notes. On the palate, it is full-bodied, dry, and harmonious with balanced acidity and tannins.