

Franco Conterno

RED WINE

Dolcetto d'Alba DOC

Cascina Sciulun



Denomination: Dolcetto d'Alba DOC

Solar exposure: South-West/West

Composition of the soil: very steep, plastic, hardly workable, rich in clay and sand

Grape variety: Dolcetto 100%

Production area: Monforte d'Alba, Novello and Barolo

Harvest: manual, with grape selection at the vineyard.

Harvest time: first ten days of September.

Grapes per hectare: 7.000

Vinification: in red, with skin maceration in stainless steel tanks.

Fermentation time: must and skins are kept in contact for 5 days, punched down daily and finally racked.

Fermentation temperature: variables with peaks of 28°C.

Ageing in cellar: the new wine is kept in steel tanks and decanted several times before being bottled.

Ageing in bottle: 1 month.

Bottles produced: n. 10.000 of 0.75 L each and 2.000 bottles of 0.375 L each.

Food pairing: excellent with first courses, white meat and unseasoned cheese. Daily wine.

Serving temperature: 16° - 18°

Alcohol content: range from 12 to 13,50% Alc/Vol depending on the vintage.

Very deep purple red in colour with violetbluish hues. Pleasant and persistent scent with hints of ripe raspberry. Pleasant and soft on the palate with a fine bitterish aftertaste.