

AZIENDA AGRICOLA VIRNA  
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**DOLCETTO D'ALBA "I"**  
D.o.c.

**TECHNICAL INFORMATION**

**- VINEYARD:**

Vine: Dolcetto

North-east facing with Guyot pruning (6-8 buds / vine)

N° Vines / hectare: 4.500

Yield / hectare: 60-70 q / Ha

Plant year: 2011

**-WINEMAKING:**

Soft pressing of grapes, maceration with grapeskins for 5-6 days at a maximum temperature of 25-27°C and immersion of remounting marcs.

The wine preservation takes place in steel where the malolactic fermentation is completed.

The wine is bottled during the months of April and May.

**-ORGANOLEPTIC CHARACTERISTICS, PRESERVATION:**

A classic Langa wine, the Dolcetto has an intense ruby-red colour with beautiful bright and mauve reflections. Its fragrant and floral scents give stronger hints of cherries and violets and, in the year after the harvest, cooked fruit and raisins.

The flavour is dry and harmonic with a quite thick consistency.

We recommend drinking it from the first to the fourth year at a temperature of 16-18°C.