

voerziomartini



DOLCETTO D'ALBA DOC "ROCHETTEVINO"

MUNICIPALITY: La Morra

VARIETY: 100% Dolcetto

PLANTS/HA: 6000

PLANTED VINEYARD'S YEAR: 1988

TRAINING SYSTEM: Guyot

SUN EXPOSITION: South East - East

SOIL: Tufo with slight presence of sand and clay

ALTITUDE ABOVE SEA LEVEL: 410 m.

IN THE VINEYARD: Over the past 30 years it has been significantly increased leaf area compared to the amount of bunches, in order to obtain consistently high quality grapes.

THINNING: The selection of the grapes takes place mainly in the vineyard during the entire phase of fruit set, veraison and ripening. Three green harvest are made manually in order to reduce the production per hectare and to have clusters all equal with a uniform ripening.

HARVEST: it is done by hand using small crates in order to haven't broken grapes before the crushing.

VINIFICATION: the alcoholic fermentation takes place in stainless steel tanks - submerged cap, with the control of the fermentation temperature and racking. It lasts about 15/20 days.

No ageing in wood but it is made a light ageing in stainless steel tanks.

All the operations after the fermentation are made using nitrogen in order to protect the wine from oxygen, to preserve aromatic and colorant substances and to limit the use of sulfites.

DRY EXTRACT: 32g/L

COLOUR: intense ruby red color with intense violet shades.

BOUQUET: vinous, large and net, rich hints of red fruits with a prevalence of black cherry and blueberry; violet perfume in perfusion and very elegant.

FLAVOUR: full, hot and harmonic, young and silky tannins, slightly mineral and strongly sapid, young evolutionary stage with vegetal notes, persistent aftertaste and moderately tannic, excellent harmony.