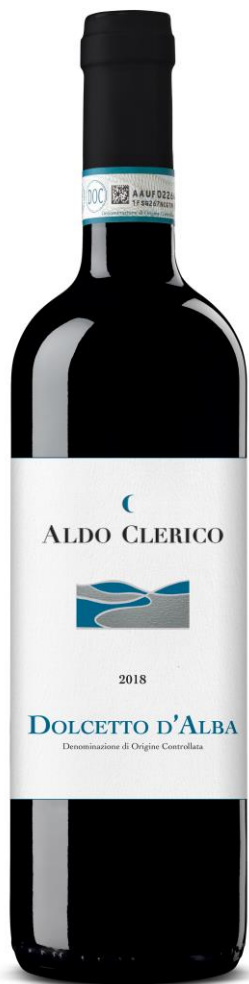




ALDO CLERICO

DOLCETTO D'ALBA DOC



Grape: Dolcetto 100%

Municipality of production: Monforte d'Alba (CN)

Number of bottles produced each year: 4000

Training system: Guyot counter-espalier

Vineyard exposure and altitude: south-east 400 mt. a.s.l.

Type of soil: mainly clayey and calcareous

Age of vines: 30-40 years

Planting density: 5000 plants/ha

Yield/hectare: 7,5 tonnes/ha

Harvest period: middle of September– manual harvest

Wine-making process: alcoholic fermentation in stainless steel tanks for 6/7 days, with temperature-control and daily pumping over.

Maturing: in stainless steel tanks for a period of 6/8 months

Organoleptic Analysis: this classical wine from the Langa looks bright ruby red colour with violet tones. Its smelling features are characterized by a general sensation of big freshness, with basically fruity scents. Pleasant on the palate with a full-bodied taste and a soft tannic flavour which brings to a typical bitterish end. It is a young wine which gives really fresh and fruity sensations during its first years, but after a short aging in bottle improves its features even more.

Serving temperature: 17°-18° C