



Ressia

DOLCETTO D'ALBA DOC "VIGNA CANOVA"


 **Appellation** Dolcetto d'Alba DOC "Vigna Canova"


 **Variety** Dolcetto


 **Vineyard**
Township: Neive
Subzone: Canova
Area: 0.90 ha
Yield/ha: 4-5 tonnes
Age: 1967/1985

Features:

Altitude: 380 metres above sea level
South-facing
Density: 4300 plants/hectare
Guyot-pruned

 **Harvest period** Beginning of September, according to phenolic ripening and weather.

 **Harvest method** By hand, in perforated crates to maximise ventilation of grapes. The crates are then transported to the cellar for same-day crushing and destemming.

 **Vinification and ageing** Following a gentle pressing, classic alcoholic fermentation in stainless steel tanks at between 22°-25°C begins. Four pumpovers of an average 30 minutes each are carried out during 4-5 days of maceration; decanting ensures a clarified must. After malolactic fermentation, the wine ages in stainless steel tanks.

 **Tasting notes**

Colour: ruby red with brilliant highlights.

Nose: intense characteristic red and sour cherry perfumes with delicate notes of violet and mint. Mineral finish.

Palate: balanced and full-bodied, with supple tannins framed by crisp acidity.

Food pairings: first courses with rich sauces; stuffed pasta.

Serving temperature: 18°C

Alcohol by volume: 13%

Dry extract: 31 g/l

Total acidity: 6 g/l

Annual production: 4,000 bottles.



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