

DOLCETTO DI OVADA D.O.C.



First year of production

1990

Grape

Dolcetto di Ovada

Vineyards Exposure

Predominantly south-west

Altitude

250-300 MASL

Soil type

Calcareous Clay

Pruning system

Guyot, 5000 vines per hectare

Harvest

Whole ripened; hand-picked in 20 Kg crates

Fermentation

Temperature controlled at 28°C in stainless steel tanks

Malolactic fermentation

Developed in stainless steel tanks

Refinement Condition

Aged in stainless steel tanks and then in bottle for the time needed

Alcohol by Volume

13-14% ABV

Winner of Tre Bicchieri Gambero Rosso award vintage 2015 and 2016

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