



WINE FARM BIOLOGICAL WINES

DOLCETTO D'OVADA 2018 DOC

PRODUCT SPECIFICATIONS

Vine variety:.....	Dolcetto 100%
Denomination:	Dolcetto di Ovada DOC
Production area:	Rocca Grimalda Fraz. San Giacomo (AL)
Type of soil:.....	Naturally clayey
Rearing method:	Guyot
Defence method:	Biological, in complete respect of man and environment
Harvest time:	Mid-September
Harvest modality:	By hand
Vinification:	Harvested grapes is set down a small bin and immediately transported in a cellar, then pressed. Fermentation is immediate; after around 10 days of maceration, integrated with frequent but short must pumping over the cap cycles, is done the racking. The still lukewarm temperature of the must let the fermentation end and the malolactic fermentation begin. Winter's cold temperatures stabilise the wine, that after purification and filtering is ready for bottling.
Alcohol content:.....	13,5%vol.
Sensory notes:.....	Color: intense red ruby with evident violet reflections, typical of the vine variety.
Scent:	Winy, ethereal with fruity notes recalling his nature
Taste:	Full, rich, persistent, of a composed rusticity
Pairings:.....	Accompanies the whole meal, especially cold-cut meals, main dishes with meat or wild game ragout, red meat seconds
Serving temperature:	16-18° C

**DOLCETTO
DI OVADA**

DENOMINAZIONE DI ORIGINE CONTROLLATA

2018

BIOLOGICO

Loc. Rio Capello, 82 - Fraz. S. Giacomo
15078 Rocca Grimalda (AL) - Italy
Phone +39 333 8447553



info@aziendagricolapaolabadino.it
aziendagricolapaolabadino.it

