



# IL DOLCETTO 2015

DOLCETTO DI OVADA DOC  
DENOMINAZIONE DI ORIGINE CONTROLLATA

**Viticulture:**

use of green cover crops in alternative rows to restore nitrogen levels. Use of biodinamic preparations 500 and 501 – grapes farmed without pesticides, herbicides, fertilizers – no use of irrigation – treatments with copper and sulfur

**Harvest:**

third week of september  
- hand-picked

**Average altitude:**

270 m.s.l.m. - Orientation: south

**Winemaking and aging:**

Maceration with skin contact for 45 / 60 days in 16/33 oak barrels – pumping over and punching down every 4 hours  
Spontaneous alcoholic fermentation for 2 / 3 months in small barrels - No added yeasts  
No temperature control, nor clarification, nor filtration  
Spontaneous malolactic fermentation

**Aging:**

9 months in small barrels and then at least 9 months in bottle

**Alcohol:**

13,50 %

**Production:**

1.150 bottles

**Grapes:**

100% Dolcetto

**Location of the vineyard:**

Cremolino - Lower Piedmont in the OVADA zone

**Soil:**

Sandy and Loam (sand, clay, and silt).

**Planting density:**

5,000 plants per hectar

**Year of vines:**

2003

**Growing System:**

Guyot simple

**Average yield per vine:**

1 kg / plant