

OVADA 2011 DOCG

DENOMINAZIONE ORIGINE CONTROLLATA E GARANTITA

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

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 12 months in bottle

Alcohol: 13%

Production: 12.000 bottles