

Dolcetto d'Alba Canova Doc



Classification:Dolcetto d'Alba doc

Variety:Dolcetto

Vineyard:

Location:Neive, Canova

Extension: 0.90 ha

Yield:40-50 quintals/hectare (Integrated Pest Management System)

Age:1967/1985

Characteristics:

- **altitude** 380 meters above sea level
- **exposure** south
- **density**4300 vines/hectare
- **vine growing** guyot

Harvesting period:in the middle of september, consequently the phenolic maturation phase and climatic conditions.

Harvesting method:manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, and in the next 24 hours clusters put in stemmer-crusher.

Vinification and maturing: after soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 30-32° C. It is left to macerate for 12 days with 4 daily pumpovers of 30 minutes, after which it is racked to clarify the must and to obtain a clear wine. At the end of malolactic fermentation wine remains for 12 months more in steel to complete the refinement.

Tasting notes:

Color: ruby red alive reflexes

Fragrance: intense and typical of the perfumes of cherry, red violet and notes of mint, minerality in the end

Taste:good acidity in perfect equilibrium, with softly tannins

Gastronomic combination: dishes with rich sauces, pasta or meat

Serving temperature:18°C

Alcohol content:13,3 %

Dry extract:31

Acidity:6

Production: 4.000 bottles

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