



**On the label**

**A shell, the ancient  
sea noise of the  
Langhe**

The family wine that chooses to call itself Superiore

## Dolcetto D'Alba DOC Superiore

<b>Cru/MGA:</b>	Cagnassi in the municipality of Rodello
<b>Grape variety:</b>	Dolcetto 100%
<b>Altitude:</b>	500 meters above sea level
<b>Exposure:</b>	West
<b>Soil:</b>	silty-sandy, calcareous, with frequent layers of stones inside. It origins from the Lequio Formation.
<b>Harvest:</b>	grapes picked by hand in small crates.
<b>Vinification:</b>	grapes are softly crushed and destemmed, then fermented at controlled temperature with maceration of the skins for about 6 days. Frequent pumping over and delicate manual punching make the rest. Afterwards, malolactic fermentation develops naturally at a controlled temperature without external intervention.
<b>Aging:</b>	Oak and steel
<b>Color:</b>	intense ruby red, with violet reflections
<b>Aroma:</b>	The nose is dominated by hints of plum and dark cherry, combined with flavors of wild strawberries
<b>Taste:</b>	rich and juicy entrance, with an almondy and persistent taste thanks to the typical tannins of the Dolcetto grape.
<b>Service T°:</b>	18° - 20° C
<b>Size:</b>	capacity 750 mL in Albeisa bottle Organic matrix silicone cap closure
<b>N° bottles:</b>	4000 / 5000
<b>1^ vintage:</b>	2003

