

TECHNICAL SHEET- CANTINA DEL PINO

WINE	DOLCETTO D'ALBA 2014
VARIETY	100% DOLCETTO
TOTAL SURFACE	1 HECTARS / 2.45 ACRES
EXPOSURE	EAST AND WEST
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 28°C/82°F FOR 5 DAYS ON THE SKINS. MALOLACTIC COMPLETED. ALC 12% BY VOL.
AGING	9 MONTHS IN STEEL
BOTTLING	JUNE 2015
TOTAL PRODUCTION	8000 BOTTLES
VINTAGE CHARACTER	CLASSIC VINTAGE, HARVEST IN LATE SEPTEMBER. ELEGANT WINE, SWEET AND SOFT TANNINS, DELICATE FRUIT THAT REMINDS A FRESH AND ELEGANT PINOT NOIR
VINEYARD CHARACTER	OLD VINEYARDS THAT GIVE TO DOLCETTO GREAT ELEGANCE AND MINERALITY
LONGEVITY	5-7 YEARS