

Prunotto



DOLCETTO D'ALBA 2018

Classificazione

DOC

Annata

2018

Climate

The 2018 vintage started out with a long winter season with frequent rain showers that replenished groundwater reserves that were depleted after 2017's drought conditions. Winter weather conditions persisted until the beginning of March with lower than average temperatures causing a delay in vine growth. Frequent rain and lower than average temperatures prevailed during spring and the first half of summer. Halfway through July, temperatures rose considerably and a long stretch of beautiful weather followed favoring slow, regular berry ripening. Despite these climatic conditions, there was a disparity in berry maturation from vineyard to vineyard. Harvesting of Dolcetto started on September 13th and concluded on September 26th.



Harvest and Vinification

Grapes were brought to the cellar for destemming and crushing. Grapes were left to macerate on the skins for 7 days at a maximum temperature of 27–28 °C (81-82 °F). Malolactic fermentation was completed by mid December. The wine was aged in stainless steel tanks for several months. Dolcetto was bottled in spring.

Historical Data

Dolcetto is a historic wine from Piedmont's long-established winemaking traditions. Aging occurs in steel vats in order to bring out the full expression of aromas and flavors characteristic of this grape variety.

Tasting Notes

Dolcetto is a lively ruby red color. Youthful and grapey on the nose it is reminiscent of ripe fruit.