

Prunotto



DOLCETTO D'ALBA 2022

Classificazione

DOC

Annata

2022

Climate

The 2022 vintage will be remembered for the early and surprising growing season. Early because the grape harvest had already been completed at the beginning of October and surprising because, considering weather patterns, the grape vines proved once again to be exceptionally resilient. Winter weather was unusual from the very beginning of the season, mild and dry conditions persisted throughout the entire vegetative cycle. Significant lack of precipitation and temperatures that rose above seasonal averages in June and July caused the vines to respond by limiting vegetative growth and reducing cluster size. Under these circumstances, perfectly healthy grapes progressed to ripeness, however berries were smaller in size and had high sugar concentration levels. Harvesting operations for Dolcetto d'Alba began on August 30th and was completed on September 17th.



Harvest and Vinification

Grapes were brought to the cellar, destemmed, and crushed. Maceration on the skins lasted for a period of 6 days at a temperature that did not exceed 27–28 °C (81-82 °F). Malolactic fermentation was completed by mid-December. The wine was then left to age in stainless steel tanks. 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 d'Alba is a lively ruby red color. The nose offers vivid sensations of freshly pressed grapes, floral notes, and hints of ripe fruit. On the palate it's full-bodied and balanced with a pleasant almond finish.