Prunotto



DOLCETTO D'ALBA 2023

Classificazione
DOC

Annata
2023

Climate
The 2023 growing season was defined by warm dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest for Dolcetti d'Alba began on September 11th and was completed September 29th.

Prunotto

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 that echoes floral notes and hints of ripe red fruit, especially cherries. The palate is fresh, well-balanced and is exceptionally easy to drink.