

# Ada Nada



## Dolcetto d'Alba Autinot



### At a Glance:

- **Appellation:** DOC Dolcetto d'Alba
- **Uvaggio:** Dolcetto (100%)
- **Average Annual Production:** 5,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5-5.5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Treiso on east-facing slopes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 40 years old.
- **Average Yields:** 85 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 7-10 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

### In The Glass:

The Dolcetto here is marked by deep notes of black cherry and wild berries, a warrior of sorts with a firmly tannic backbone.