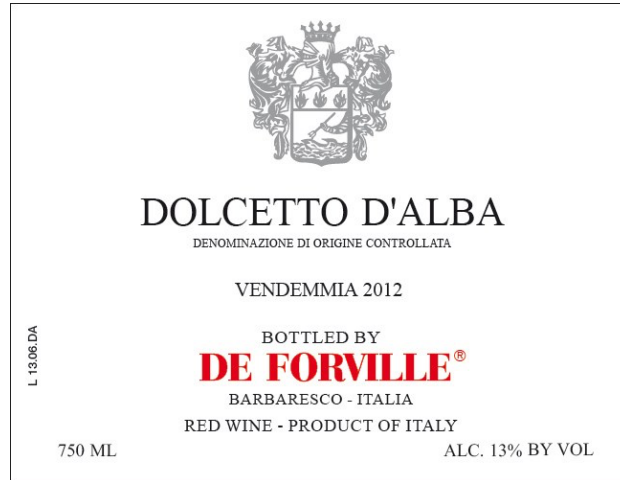


De Forville



Dolcetto d'Alba



At a Glance:

- **Appellation:** DOC Dolcetto d'Alba
- **Uvaggio:** Dolcetto (100%)
- **Average Annual Production:**
- **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 three parcels of vines in the communes of Barbaresco and Neive
- **Soil Types and Compositions:** Limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot, vines average 30 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison 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 50-60-hl neutral Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Plate filtration
- **Sulfur:** Applied at harvest, vinification, rackings, and bottling

In The Glass:

A loyal expression of this Langhe cultivar, the De Forville Dolcetto displays deep notes of blueberry, cherry, and bitter almond. Harmoniously balanced, with high levels of anthocyanin and fruit extract, it is a delicious wine when consumed young, but gains in gravitas and complexity after a few years of bottle age.