

299 Dolcetto 2019

PRODUCER

Forti del Vento. Only 7 hectares under cultivation. The total yearly production is round 18.000 bottles on average.

APPELLATION

Declassified (it would have been Dolcetto di Ovada D.O.C.)



WINE REGION

Piemonte – Ovada (Alessandria)

ALTITUDE

300 mt above the seal level (South and South/West)

VINEYARD

Fruit sourced from a plot of 1/2 hectare only. Clay soils, with outcropping marls layers, (no chemicals sprayed). Sulfur and copper and other preparations are used according the vintage's growing season. The state farms certified organically and with biodynamic

methods (uncertified).

VARIETAL

100% Dolcetto

YIELDS PER HECTARE

6.000 kg /ha (4.500 plants per hectare)

TRAINING SYSTEM

Guyot system with pruning inspired by the Simonit and Sirch method, expertly transmitted by their longtime friend Davide Ferrarese

HARVEST

Manual. Between 2nd and 3rd week in Sept.

VINIFICATION

The hand-harvested grapes are carried to the cellar in plastic bins of modest capacity (18 kg). Double-sorted, destemmed. The must spontaneously ferments (indigenous yeast only) without the skins and the stems for 15 days in stainless steel vats. No temperature control. Manual and frequent pump overs.

The malolactic fermentation occurs naturally.

The wine ages in amphora for roughly 6 months and then is bottled. Before the market's release, the wine rests other 3 months in the bottle. Unfined and unfiltered. No cellar's manipulation.

No added sulfites. .

BOTTLES PRODUCED 1.000

AbV%: 12%

TOTAL SULFITES: generally below 9mg/l

WINE DESCRIPTION

Very light red color, Floral notes of rose and violet and fruity hints of wild berries and pink grapefruit. The palate is smooth and quite intense, characterized by a pleasant and energizing freshness, persistency, a good tannic structure.

SERVICE TEMPERATURE: 16-18 °C

FOOD PAIRING

Excellent option to be paired any well cured cheese, agnolotti Piemontese style and roasted meats. Nice pairing as well with grilled vegetables, mushrooms.

CERTIFICATIONS: Organic (Valoritalia) and USDA organic. Furthermore the estate is a proud member of Vinnatur.