



## DOLCETTO D'ALBA DOC • CIABOT



The authentic piedmontese vine Dolcetto grows on a wide production area. There are seven piedmontese D.O.C. (controlled de-nomination of origin) areas for the Dolcetto, but Dolcetto of Alba is the larger.

Its name derives from the piedmontese dialect “duss” that means sweet. As a matter of fact, the ancient tradition wanted to keep the grapes and to eat them as raisins during the following months.

But its peculiar propensity is for the wine production. When this vine is grown into right zones (Bric Montersino) and with appropriate farming method, it comes to ripening towards the mid-September.

The way of making this wine is traditional, being careful not to extend the maceration too much so as to avoid the extraction of unde-sired substances and anomalous tastes.

The Dolcetto d'Alba “Ciabot Vigna” an im-penetrable red-ruby colour with violet reflec-tions; it has an intense perfume of fruit with an intriguing halo of almond; it is very tasty and full thanks to its structure and several tannins.

**Vine:** Dolcetto 100%

**Soil:** calcareous

**Altitude:** 300 m

**Exposure:** south

**System of vine growth:** Guyot

**Nr. of vinestocks per hectare:** 4000

**Return in wine per hectare:** 63hl

**Vintage:** first half of September

**Vinification:** traditional with maceration

**Refinement in wood and stainless steel:** 6 months

**Refinement in bottle:** 2 months

**Alcoholic content:** 13-13,5%

**Sugar:** 2 g/l

**Extract:** 31 g/l

**pH:** 3,50-3,60

**Acidity:** 5,20-5,40g/l

**Pairings:** it accompanies whether first or second courses, charcuteries and cheeses, so it can be always on the table in any moment of the day. Our “old” grandparents’ breakfasts are legendary now. They used to start their day dipping vegetables into olive oil, eating pieces of bread, cheeses, salamis and, instead of drinking a cup of coffee, they preferred a good glass of Dolcetto.