

DOLCETTO D'ALBA DOC · CIABOT



THE AUTHENTIC PIEDMONTESE VINE Dolcetto grows on a wide production area. There are seven piedmontese D.O.C. (controlled denomination 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 undesired substances and anomalous tastes.

The Dolcetto d'Alba "Ciabot Vigna" an **IMPENETRABLE RED-RUBY** colour with **VIOLET REFLECTIONS**; 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
SOIL:	calcareous
ALTITUDE:	300 m above sea level
EXPOSITION:	south
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	63 hl
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:	26 - 28 g/l
PH:	3,5 - 3,6
ACIDITY:	5,2 - 5,4 g/l

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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.