



## Mandorlo 2014 Dolcetto d'Alba DOC

### The Story:

Mandorlo is an proprietary name derived from the area where the vineyard is located, which is on the Ravera hillside in the village of Novello in the Langhe region.

### 2014 Vintage Notes:

Winter was cold with little snow, followed by a spring with average temperatures and alternating days of heavy rain, leading to early development in the vineyards. Although the summer months were cool with frequent rain, September and October were warm and dry, which helped with the harvest.

### Vineyards:

Varietal: 100% Dolcetto

Sources: 100% estate vineyards located on half of the hill in the Ravera area; Novello village

Area: 2.5 hectares (6.18 acres)

Exposure: Southern

Altitude: 380 meters (1,246 feet) above sea level

Soil composition: Limestone/clay, with a small percentage of sand

Vine age: 1 hectare is 10 years old, the rest are more than 30 years old

Vine density: 5,000 vines/hectare (2,023 vines/acre)

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: September 22-24

### Vinification:

Fermentation: 100% in stainless steel with 6-7 days skin contact, temperature-controlled; with indigenous yeast

Malolactic fermentation: 100% in steel fermentors

Aging: 60 days on the lees, 8 months in stainless steel; bottle-aged for 2 months

Bottled without filtration

Cases produced: 1,050 (12/750ml)

Cases imported: 400

Alcohol: 12%

Aging potential: 4-5 years

### Tasting Notes:

Bright ruby red in color with deep violet highlights. The perfume is immediate and intense, uncompromisingly vinous and persistent. It is redolent of grape must which, on aging, develops sensations of red forest fruits. The bouquet is dry and full-bodied, elegant and round, with notes of fruit and a wonderfully almondy finish. Serve with aperitifs, pasta, soups, salamis and creamy cheeses. Serving temperature: 16 C-18 C (61 F-64 F).