



2016 MANDORLO DOLCETTO D'ALBA DOC

THE STORY

Mandorlo is a 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.

2016 VINTAGE NOTES

Due to an early season that started with mild temperatures in January and February, 2016 was one of the longest seasons ever recorded. The following months dropped in temperature to slow down the cycle. Heavy rains in April did not create any problems due to average daily temperatures and low overnight minimums. This slightly physiological delay created ideal conditions. All the red grapes were very healthy and evenly ripened, showing a perfect balance between quality and quantity.

VINEYARDS

Varietal Composition:	100% Dolcetto
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
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:	One hectare is 10 years old, the rest are more than 30 years old
Vine Density:	5,000 vines/hectare (2,021 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)

VINIFICATION

Fermentation:	100% in stainless steel with 6 - 7 days skin contact, temperature-controlled; with indigenous yeast
Aging:	On lees for 6 months, no barrel aging; bottle-aged for two months
Cases Produced:	1,250 (12/750ml)
Cases Imported:	200
Alcohol:	14%

TASTING NOTES

The bright purple color is typical for this grape. The nose shows an intense and pure aroma of cherry with hints of strawberries, very fragrant. The mouth is full with soft tannins and bright acidity; very balanced and approachable.