



2019 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.

2019 VINTAGE NOTES

The 2019 harvest is characterized by a slight decrease in terms of yields, around -15%, which benefitted quality and balance. We find the same balance if we look at the weather conditions through the year, despite a prolonged drought in the first three months followed by rain and low temperatures from April until the end of May. The plant growth underwent initially a slow kickoff, with a delay of two weeks compared to the previous year, but similar to more typical and traditional vintages. The month of June, with sunny climate and soil characterized by great water availability, created conditions for a flourishing plant growing, which required careful management of our vineyards by thinning during the summer. After a particularly hot and dry period between end of June and beginning of July, the summer season continued with milder temperatures alternating with well-distributed rainfall. Compared to the anticipated vintage, the abundant plant growth made it possible for the grape ripening to slow down, creating an optimal amount of time for phenolic ripeness, particularly on the Nebbiolo, which was finally harvested in the second part of October. Overall, the grapes present good parameters and high quality, showing a perfect phenolic ripeness, nice sugar content and substantial acidity. The 2019 harvest may be considered a traditional one, with a balanced growing season and a very late ripening comparing to previous vintages, giving the wines the right qualities for a potentially long aging.

VINEYARDS

Varietal Composition:	100% Dolcetto
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	2.5 hectares (6.2 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:	In stainless steel, temperature-controlled, automatic pump-over	
Aging:	8 months in stainless steel, followed by 6 months in bottle	
Alcohol: 13%	TA: 5.44 g/L	RS: 0.17 g/L
Production (in cases):	1,333 (12/750ml)	
Cases Imported (in cases):	250 (12/750ml)	

TASTING NOTES

The 2019 Dolcetto d'Alba Mandorlo is a delicious red that exudes drinkability. It offers so much in so little time. Fresh fruit, blackberry and spices all stand to attention, in a pure expression of freshness. This powerful Dolcetto shows beautiful aromas with a deep complexity due to the vintage characteristics.

