



Mainerdo[®]

DOLCETTO D'ALBA DOC AMBRUNES



Grape variety: Dolcetto

Area of origin: Municipalities of Barbaresco Rabajà-Bas and Neive.

Estate-owned vineyards.

Google Earth Coordinates: 44°43'11.50"N 8°5'2.01"E

Total vineyard surface: 0.87 Ha

Exposure: North / North-West

Soil: Tortonian soil rich in very compact blue marl.

Plants per hectare: from 3800 to 5000.

Vine training system: Guyot with 8-9 buds.

Harvest: By hand into crates of approx. 25 kg.

Average production: 70 hl. per hectare

Vinification: in stainless steel tanks at 26 -28°C for 8 – 10 days

Ageing: In steel and concrete for 8-9 months before bottling.

Colour: deep ruby red wine with violet highlights.

Bouquet: vinous, aromatic, fresh with notes of cherry, violet, plum, cassis and blackberry jam.

Palate: velvety, fruity and harmonious.

Pairing: characteristic dishes, cheeses, roast sausage, pizza, grilled steaks, grilled vegetables, fresh tuna steaks.

Serving temperature: 15-17° C

Alcohol content: 13 – 13,5 % vol.

Bottle sizes: 75 cl.



Azienda Vitivinicola Mainerdo

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