

Dolcetto d'Alba Superiore "Bricco Capre"

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESIGNATION: Dolcetto d'Alba D.O.C. Superiore

GRAPES: 100% Dolcetto

VINEYARD LOCATION: Comune di Alba

VINE PLANTING: 1997 - 2003

VINE TRAINING SYSTEM: Counter-espalier Guyot

VINEYARD EXPOSURE: South / South-West

SOIL COMPOSITION: Medium texture, calcareous and clayey

VINEYARD ALTITUDE: 320 mt. a. s. l.

HARVEST: Hand collection in late September

VINIFICATION: Fermentation in stainless steel tanks at 26°C (79°F), 7-8 days of skin contact time, frequent pumping, totally carried out malo-lactic.

AGING: 1 year in stainless steel casks and 4 to 6 months in bottles.

FIRST VINTAGE PRODUCED: 2009

SIZES: L. 0,750;



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Bricco Capre
44°41'10.8"N 8°03'05.4"E

