



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Dolcetto d'Alba Boschini di Berri Pre-Fillossera DOC

Not your everyday Dolcetto d'Alba: the grapes are grown in a century-old pre-phylloxera vineyard, making it a rare ungrafted gem, thanks to particularly sandy soil, in which the parasite cannot thrive. Boschini di Berri is vinified in stainless steel and aged four to six months in large oak barrels. This magnificent wine features layers of aromas and a warm velvety palate, bursting with fruit. A lovely wine to cellar, even for several years.

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**Wine exported to:** Bermuda, Canada, USA, Puerto Rico, Australia, Austria

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### Most recent awards

**KERIN O'KEEFE:** 94

**JAMES SUCKLING:** 94

**IAN D'AGATA:** 93

**WINE & SPIRITS:** 90

**WINE SPECTATOR:** 90

**WINE ENTHUSIAST:** 92

**VINOUS:** 88

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## Winemaking and Aging

Grape Varieties:	100% pre-Phylloxera Dolcetto
Fermentation container:	Stainless steel, concrete tanks
Length of alcoholic fermentation:	5-10 days
Type of yeast:	Selected yeast
Fermentation temperature:	27 °C (80.6 °F)
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Oak barrels
Container size:	20 HL
Container age:	More than 50 years old
Type of oak:	Slavonian
Bottling period:	July
Aging before bottling:	2-3 months Oak + 8 Months Stainless Steel
Aging in bottle:	2 Months
Closure:	Diam

# Vineyard

Organic:	No
Vineyard location:	La Morra, Piedmont
Vineyard size:	.5 hectares (1.25 acres)
Soil composition:	Clay with high magnesium content
Vine training:	Espalier
Altitude:	400 meters (1,312 feet) above sea level
Vine density:	4,400 vines per hectare
Yield:	40 q/ha
Exposure:	Western
Years planted:	Before 1900
Age of vines:	over 100 years old
Time of harvest:	Mid September
First vintage of this wine:	Before 1900
Total yearly production (in bottles):	2,400



## Tasting Notes and Food Pairings

Tasting notes:	Magnificent, intense ruby red with fuchsia and violet reflections. Intense, ample and persistent aromas of violets and raspberries. Silky-textured palate, almost velvety, reminiscent of ripe cherries and redcurrant, extremely appealing, structured and balanced.
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Serving temperature:

Best served at 14-16 °C (57.2-60.8 °F).

Food pairings:	This important wine is well accompanied by cold and warm hors d'oeuvres as well as by pasta dishes, roasts, white meat and fresh cheeses. It ages well in the bottle for several years.
Aging potential:	10 - 20 years
Alcohol:	Alc. cont. 12.5% by vol.
Winemaker:	The Marcarini family and Valter Bonetti