



EMPSON & CO.
Experience Italy in a Wine glass



Dolcetto d'Alba DOC

The Bongiovanni farmstead dates back to the early 1950s, when it was purchased by Giovanni Bongiovanni. Giovanni planted a Nebbiolo vineyard where there had been nothing but untamed woodland. He struck gold, yet never bottled his own wine. When he died, the estate was left to his daughter Olga who grew to cover prime hillside vineyards of the Langhe for her own wines. Here, the family only planted native grape varieties and one noble international grape, Cabernet Sauvignon. A good number of innovations have come about thanks to Olga's nephew, winemaker Davide Mozzone. The Bongiovanni philosophy aims to minimize outside intervention and maximize character and terroir, steering clear of stereotypical wines. While not certified organic, the winery proudly participates in Piedmont's Green Experience, which is a network of sustainable and organic growers. Dolcetto was and is still considered the wine you'd drink on a lazy Sunday in any given osteria in the stunning countryside of Piedmont. And in fact, because of its versatility and capacity to adapt to very different soil types, it is one of the most widely cultivated varieties in the Langhe area. Bongiovanni has two small parcels in Roddino and Castiglione Falletto with vines aging ten to forty years old. After harvest, the wine ages strictly in stainless steel, preserving the color, aromas and flavors. The wine is neither clarified nor filtered before bottling.

Wine exported to: Canada, Puerto Rico, Singapore

Most recent awards

JAMES SUCKLING: 90

INTERNATIONAL WINE CELLAR: 88

VINOUS: 88

WINE SPECTATOR: 88



Winemaking and Aging

Grape Varieties:	100% Dolcetto
Fermentation container:	Stainless steel
Type of yeast:	Selected
Length of maceration:	3 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Stainless steel tanks
Container size:	10-20 HI
Bottling period:	July
Aging before bottling:	9 months
Aging in bottle:	3 months
Closure:	Cork



Vineyard

Organic: No

Vineyard location:	Roddino; Castiglione Falletto
Vineyard size:	1 hectare (2.47 acres)
Soil composition:	Silt and clay
Vine training:	Guyot
Altitude:	370-390 meters (1,215-1,280 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	90 quintals reduced depending on the thinning
Exposure:	Southeast/east
Years planted:	1989, 2009
Age of vines:	10-30 years old
Time of harvest:	Mid-September
First vintage of this wine:	1993
Total yearly production (in bottles):	6,000-7,000



Tasting Notes and Food Pairings

Tasting notes:	Purplish red in color; very delicate, floral bouquet of violets. Full body and flavors with sweet almond finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Goes well with most salami and cold cuts as well as with pasta with tomato sauce or pizza.
Aging potential:	4-5 years
Alcohol:	Alc. 13% by vol.
Winemaker:	Davide Mozzone

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