



Dolcetto d'Alba DOC

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

Altitude:

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
Y Vineyard	
Organic:	No
Vineyard location:	Roddino; Castiglione Falletto
Vineyard size:	1 hectare (2.47 acres)
Soil composition:	Silt and clay
Vine training:	Guyot

370-390 meters (1,215-1,280 feet) above sea level

4,000 vines per hectare Vine density:

90 quintals reduced depending on the thinning Yield:

Southeast/east Exposure:

1989, 2009 Years planted:

10-30 years old Age of vines:

Time of harvest: Mid-September

First vintage of this wine: 1993

6,000-7,000 Total yearly production (in bottles):



Tasting Notes and Food Pairings

Purplish red in color; very delicate, floral bouquet Tasting notes:

of violets. Full body and flavors with sweet almond

finish.

Best served at 16-18 °C (60.8-64.4 °F). Serving temperature:

Goes well with most salami and cold cuts as well Food pairings:

as with pasta with tomato sauce or pizza.

4-5 years Aging potential:

Alc. 13% by vol. Alcohol:

Winemaker: Davide Mozzone

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