



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



## Dolcetto d'Alba Fontanazza DOC

A native Piedmont variety, first documented in the late eighteenth century. Dolcetto d'Alba has always been a favorite in the Langhe -- especially as an everyday wine -- for its soft, round fruitiness, firm body, fresh acidity, and easy-to-drink character. Dolcetto has naturally low tannins but excellent structure and extremely pleasing, fragrant aromas. This no-oak version deliberately maximizes freshness, fruit, and early appeal.

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

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### Most recent awards

**KERIN O'KEEFE:** 97

**WINE ENTHUSIAST:** 94

**VINOUS:** 93

**DECANTER:** 90

**WINE & SPIRITS:** 94 and Top 100 Wines

**JAMES SUCKLING:** 94

**WINE ADVOCATE:** 94

**WINE & SPIRITS:** 92

**VINOUS MEDIA:** 90

**WINE SPECTATOR:** 92

**INTERNATIONAL WINE CELLAR:** 91

**GAMBERO ROSSO:** 3 Bicchieri

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## Winemaking and Aging

Grape Varieties:	100% 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:	Stainless steel
Container size:	50 HI
Bottling period:	March
Aging before bottling:	6 Months in Stainless Steel
Aging in bottle:	2 Months
Closure:	Diam

## Vineyard

Organic:	No
Vineyard location:	La Morra, Piedmont
Vineyard size:	1.5 hectares (3.7 acres)
Soil composition:	Calcareous clay with high magnesium content
Vine training:	Espalier
Altitude:	320 meters (1,050 feet) above sea level
Vine density:	4,400 vines per hectare
Yield:	85 q/ha
Exposure:	Southern
Years planted:	1983, 2002
Age of vines:	17-36 years old
Time of harvest:	Early September
First vintage of this wine:	1960s
Total yearly production (in bottles):	8,000

## Tasting Notes and Food Pairings

Tasting notes:	Magnificent ruby red with violet reflections; intense, persistent bouquet shows appealing floral and fruity notes, sweet spice; these are confirmed on the palate and sustained by good acidity and a sweet almond finish.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	With its characteristics, the Dolcetto “Fontanazza” is an excellent companion to every dish of Italian and international cuisines.

Aging potential:

2 - 6 years

Alcohol:

Alc. cont. 12.5% by vol.

Winemaker:

The Marcarini family and Valter Bonetti

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