



ENRICO SERAFINO
1878



DOSSO

Dolcetto d'Alba doc 2022

WINEMAKER'S NOTE

COLOUR: deep ruby red.

NOSE: fruity, vinous, delightful with scent of red fruits and ripe grape.

PALATE: smooth, fine, medium body, with pleasant Dolcetto grape taste.

FOOD PAIRING

It pairs with appetizers, pasta, risotto, chicken, cheese and salami.

CHARACTER

Young	○ ○ ● ○ ○ ○	Aged
Light	○ ○ ● ○ ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature
15 - 18 °

Wine maker
Paolo Giacosa

Growing area
Monforte d'Alba

Grapes
100% Dolcetto

Harvest
100% by hand

Alcohol
12,5%

GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrating table and finally softly crushed.

This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is short acting using délestage for about 10 days.

OAK REFINING

Is refined only in bottle for about 3 months before realising.

Cellaring

3 - 4 years

Exposure

S, SO

Vines age

15 - 25 years

Soil

Sandy-loamy

Training system

Guyot

Farming practices

Sustainable



VINTAGE 2022

The vintage is one of the hottest and driest ever: During the winter there was an extraordinary shortage of rainfall, and the climate was mild followed by a period marked by good weather, with no significant rain for over 180 days. In July the vines adjusted on their own to the low availability of water, showing smaller clusters. Picking began as early as the end of August with the grapes used for making sparkling wines, and continued immediately afterwards with the white wine varieties. The harvest of Nebbiolo grapes began around mid-September. The quality was noticeably excellent with healthy grapes although a lower yield-per-hectare.

THE DIFFERENCE IS

Dosso Dolcetto d'Alba is fully compliant with the name of the grape. In fact, in Piemontese Dialect, Dolcetto means "gentle in acidity" especially when compared with Barbera. This character allowed this wine to be the most dish friendly red wine. Dosso Dolcetto d'Alba enhance this tradition being very easy to pair with dishes providing a gentle pleasure along with a fresh elegance.