



2018

ENRICO SERAFINO

1878

CLASSIC RED

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DOSSO

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Dolcetto	CHARACTER:	<div>Young</div> <div>Light</div> <div>Sweet</div> <div>No Oak</div> <div> <div>○○●○○○</div> <div>○○●○○○</div> <div>○○○○●○</div> <div>○○○●○○</div> </div> <div>Aged</div> <div>Full Bodied</div> <div>Dry</div> <div>Oak</div>
GROWING AREA:	Monforte, Alba	FOOD SUGGESTION:	It pairs with appetizers, pasta, risotto, chicken, cheese and salami.
ALCOHOL:	13,00 % by volume		



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.

SERVING TEMPERATURE: 15 - 18 °C.

CELLARING: 3 - 4 years.

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	sandy-loamy
VINES AGE:	15-25 years	YIELD:	9000 kg/ha
HARVESTS:	100% hand-harvested		
TRAINING SYSTEM:	Guyot		
FARMING PRACTICES:	Sustainable Viticulture		

WINEMAKING INFORMATION

PRE-FERMENTATION PROCEDURES: Grape bunches are **hand-sorted** on a vibrant 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 vibrant table and finally **softly crushed**.

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

FERMENTATION PROCESS: 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**.

BOTTLE REFINING: DOSSO DOLCETTO D'ALBA is refined **only in bottle** for about **3 months** before realising.

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 complexity** along with a **fresh elegance**.

VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varieties in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.