



ENRICO SERAFINO  
1878



# DOSSO

## Dolcetto d'Alba doc 2021

### 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.

### 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.

### FOOD PAIRING

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

### 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.

### CHARACTER

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

### OAK REFINING

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



**Serving temperature**  
15 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
Monforte d'Alba

**Grapes**  
100% Dolcetto

**Harvest**  
100% by hand

**Alcohol**  
12,5%

**Cellaring**  
3 - 4 years

**Exposure**  
S, SO

**Vines age**  
15 - 25 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

### 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.