



2021

ENRICO SERAFINO

1878

CLASSIC RED  
ENRICO SERAFINO



## DOSSO

### DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

|               |                   |                  |   |
|---------------|-------------------|------------------|---|
| VINTAGE:      | 2021              | WINEMAKER:       | Paolo Giacosa   |
| GRAPES:       | 100% Dolcetto     | CHARACTER:       | Young Light Sweet No Oak  |
| GROWING AREA: | Monforte, Alba    |                  |   |
| ALCOHOL:      | 12,50 % by volume | FOOD SUGGESTION: | It pairs with appetizers, pasta, risotto, chicken, cheese and salami. |

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Aged  
 Full Bodied  
 Dry  
 Oak



#### 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 pleasure** along with a **fresh elegance**.

#### VINTAGE 2021

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.



CAMPAGNA FINANZIATA A CARICO DEL REG. U.E. N. 1305/2013  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1305/2013

