



2019

ENRICO SERAFINO

1878

CLASSIC RED  
ENRICO SERAFINO



## DOSSO

### DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE:	2019	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**.

CONSORZIO  
DOLCETTO  
D'ALBA  
ROERO

CAMPAGNA FINANZIATA AL FINE DEL REG. UE N. 1306/2013  
CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013



#### VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.