

RIOCROSIO

PIEMONTE DOLCETTO

D.O.C.



Dolcetto is one of the most typical indigenous grape varieties from Piedmont, if not a little peculiar. Declined in various appellations, but widespread in the Langhe and Monferrato areas, between the Provinces of Asti, Alessandria and Cuneo. The name refers to a spring called “Crosio”, from the dialectal word “crös” meaning a deep dug out, which gushed out in the deep ditch at the foot of Monte del Mare, a fascinating hill between the Vinchio and Vaglio Serra villages.

GRAPE: 100% Dolcetto.

SOIL: clay soils with some sand.

ALTITUDE: 250 m. above sea level.

EXPOSURE: East and West.

VINE TRAINING - DENSITY: Guyot. 5000 vines per hectare.

HARVEST: second week of September. The grapes are harvested by hand in the morning and delivered to the winery during the day, so that the grapes arrive fresh at the winery.

VINIFICATION: after crushing and destalking of the grapes, the must is sent to vertical stainless tanks. The alcoholic fermentation and maceration last around 6 days with many automatic pumping over is carried out to extract the polyphenolic substances from the skin. The fermentation occurs at a constant temperature of 26 °C.

AGEING: the malolactic fermentation takes place immediately after the alcoholic fermentation and the wine remains in stainless steel tanks for about 3 months prior to bottling, followed by 3 months of bottle ageing.

TASTING NOTES

The colour is ruby red with violet hues. The wine has an intense fruity and vinous nose with tertiary aromas of freshly cut grass, mint and eucalyptus. On the palate, the wine is savoury, persistent with aromas of fresh hay on the finish.

PAIRINGS: aperitive with cheese or salami board, all kind of starters or light first course dishes, noodle or vegetable soups, salads, white meats.

ALCOHOL CONTENT: 13% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l - 1,5 l.

