

Spessiàri

Dolcetto di Ovada Doc

Harvest 2019 - Lot 2021sp/2019

GRAPE VARIETY: 100% dolcetto – biotype Nibiò

VINEYARD: located on the south site oh Rocca Grimalda hills, named Bernarda/Vallegrande with an altitude of 300 m. above sea level. White soil limestone . Year of first plantation 2012.



Certification	Organic CODEX – Biodynamic AGRIBIO
Bottles wine vintage	642
Harvest	Handly picked in small crates
Yield per hectare	40 Q ca
Fermentation/ Maceration	Long extraction on skins Spontaneous fermentation with wild yeasts only, conducted in the cellar -ypogea with constant temperature and humidity.
Aging	13 months in old tonneaux/barrisques 18 months in bottles
Alcoholic Content	14,87 %
Acidity	6,34 g/l
Dry Extract	32,4 g/l
Total Sulphites	37 mg/l
Serving temperature	16 °C - 18 °C



ROCCA RONDINARIA

Azienda Agricola

Castello di Rocca Grimalda, Piazza Borgatta 2, 15078 Rocca Grimalda (AL)

tel. 0143 873223 - cell. 335 7607909