

# Spessiàri

Dolcetto di Ovada Doc

Harvest 2017 - Lot 0819sp/2017

GRAPE VARIETY: 100% dolcetto – biotype Nibiò

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



Certifications	Organic CODEX – Biodynamic AGRIBIO
Bottles wine vintage	660
Harvest	Handly picked in small crates
Yield per hectare	40 Q ca
Fermentation/ Maceration	Spontaneous fermentation with wild yeasts only, conducted without temperature control.
Aging	12 months mostly in old tonneau
Alcoholic content	14 %
Total acidity	6,3 g/l
Dry extract	29,4 g/l
Total sulphites	10 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