

# Gesusio

Ovada Docg

Harvest 2020 - Lot 0721ge/2020

GRAPE VARIETY: 100% dolcetto

VINEYARD: old "cru" named "Bernarda/Vallegrande", located on the south site of Rocca Grimalda hill with an altitude of 300 m. above sea level. White soil limestone.



Certifications	Organic CODEX – Biodynamic AGRIBIO
Bottles wine vintage	1600
Harvest	Handly picked in small crates
Yield per hectare	Less than 30 Qn
Fermentation/ Maceration	Spontaneous fermentation with wild yeasts only. Long maceration with the skin.
Aging	11 months in old tonneaux, 18 months in bottles
Alcoholic content	14,30 %
Total acidity	5,72 g/l
Dry extract	28,6 g/l
Total sulphites	36 mg/l

Serving temperature

17°C - 18 °C



**ROCCARONDINARIA**

Azienda Agricola

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

tel. 0143873223 - cell. 3357607909