

Gesusio

Ovada Riserva Docg

Harvest 2019 - Lot 1221ge/2019DOL

GRAPE VARIETY: 100% dolcetto

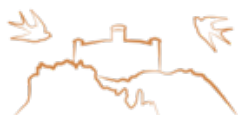
VINEYARD: old "cru" named "Bernarda/Vallegrande", located on the south site of Rocca Grimalda hill with an altitude of 300 m. above sea level. White soil limestone.



Certifications	Organic CODEX – Biodynamic AGRIBIO
Bottles wine vintage	670
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	12 months in old tonneaux, 14 months in bottles
Alcoholic content	13,25 %
Total acidity	5,79 g/l
Dry extract	26,7 g/l
Total sulphites	23 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