

Spessiàri

Dolcetto di Ovada DOC

Harvest 2018 – Lot 0720/2018

GRAPE VARIETY: 100% dolcetto – biotipo Nibiò

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



Certifications	Organic CODEX – Biodynamic AGRIBIO
Bottles	1200
Harvest	Handly picked in small crates
Yield per hectare	Less than 40 qn/ha
Fermentation/ Maceration	Spontaneous fermentation with wild yeasts only, with decreasing reassably and battonage to facilitate the fermentation
Aging	13 months in tonneaux and second/third passage barriques
Alcoholic content	14,02 %
Total acidity	6,29 g/l
Dry extract	30,1 g/l
Total sulphites	29,4 mg/l

Serving temperature

16°C - 18 °C



ROCCARONDINARIA

AziendaAgricola

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