

# Gesusio

Ovada Docg

Harvest 2017 - Lot 0819g/2017

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	1029
Harvest	Handly picked in small crates
Yield per hectare	Less than 30 Q
Fermentation/ Maceration	Spontaneous fermentation with wild yeasts only, conduced without temperature control
Aging	6 months mostly in old tonneaux, 16 months inox
Alcoholic content	14,67 %
Total acidity	6.09 g/l
Dry extract	28,4 g/l
Total sulphites	10 mg/l

Serving temperature

17 °C - 18 °C



**ROCCA RONDINARIA**

Azienda Agricola

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