



# CASA BARICALINO

WINERY AND HOSPITALITY



## OUR RED WINE

# Dolcetto d'Alba D.O.C.

**Wine:** DOLCETTO

**Grape variety:** 100% Dolcetto

**Age of the vineyard:** 20 years

**Wine production area:** Novello

**Grape vine training system:** GUYOT

**Soil:** marly stripes, high percentage of fine sediment, silt and clay.

**Altitude:** 420 meters above sea level

**Grape harvest:** middle of September (abiding by ripening of the grapes)

**Yield:** 8,0000 kilograms/hectare

**Vinification:** cooling of the grapes, maceration in contact with the skins removing the grape stalk for about 20 days, daily pumping over.

**Fermentation:** at a controlled temperature (max. 28°C) in stainless steel tanks, using the best wild yeasts.

**Ageing:** malolactic fermentation in contact with fine lees for some months, clarification and preservation in stainless steel tanks.

**Sensory characteristics:** red colour with intense violet hints, a pleasantly winy aroma and a typical dry taste with a moderate acidity.

**Cultivation:** Integrated pest management with low environmental impact.



Casa Baricalino – Cantina e Ospitalità

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