



Dolcetto di Diano d'Alba ***D.O.C.G. "Sorì Montagrillo"***

Technical Data:

Production area: *Diano d'Alba (CN)*
Grape: *Dolcetto 100%*
Age of vines: *30 years*
Training system: *Guyot*
Density: *4000-5000 vines per hectare (Ha)*
Harvest: *mid September*
Average yield per hectare (Ha): *60 ql*
Vinification: *in red with thermo rotofermentatori*
Ageing: *a year in stainless steel*

Analysis:

Alcohol: *13.50 % vol.*
Sugars: *2.00 g/l*
Total Acidity: *5.80*
PH: *3.35*

Organoleptic features:

Colour: *ruby red*
Scent: *typical, full, intense flowers and berries*
Taste: *Dry, warm, soft, appealing and fresh*
Duty Temperature (°): *16-18°*

SORI' MONTAGRILLO