



Bruno Giacosa

DOLCETTO D'ALBA 2023

Grape variety: Dolcetto

Vineyards: Various villages of Neive, Neviglie, Treiso and Alba

Exposure: South-East / South-West / East

Yield: 55 hl / hectare

Harvest date: 14th of September 2023

Vinification: in stainless steel vats

Fermentation and maceration: 8 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 6 months in stainless steel vats + 1 month in the bottle

Bottling: April 2024

Bottles produced: 21000

Alcohol: 13,00% vol.

Total acidity: 5.10 g/L

pH: 3.64

Total Extract: 28.50 g/L

Sensory analysis:

Lively ruby red with purple highlights. The nose is intense and complex with notes of fresh red fruit and blackberries. The palate is full and balanced with a good structure.

Optimal period for consumption: 2024-2028