



# DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2015

Selezioni Varietali



**“ If only people knew how good Dolcetto is, how easy to digest, human, they would drink it every day. ”**

Aldo Vaira

**DESCRIPTION:** Dolcetto is a delicate variety, that requires correct exposure, care and attention. For this reason Vajra's Dolcetto is cultivated only on the most appropriate vineyards. A great freshness and exciting fruitiness are the traits of this wine, which transport us and take us back to the vintage perfumes.

**VARIETY:** 100% Dolcetto

**VINEYARD AND TERROIR:** One unique variety is cultivated in four different plots in Barolo and Novello. The more mature vines in Vergne give concentration, depth and wisdom. The Ravera vineyard in Novello, with its west-facing exposure expresses fruity wines of great softness.

**VINTAGE:** The preceding winter was heavy with snowfall followed by a mild spring, but a very hot summer. As a result the growing season and ripening of the grapes was earlier than in other years. The vintage characterized by strong hailstorms very early (the first already on May 8) that significantly reduced yields. All this has led to attend one of the best vintages of the last years. The hot summer resulted in a decrease in acidity and a good accumulation of anthocyanins, getting soft, rich colored Dolcetto.

**HARVEST AND WINEMAKING:** Dolcetto is harvested in the first part of September, protected from the first colds. The harvest is done manually to preserve the fruit integrity. The fermentation lasts 7-15 days according to the vintage and the vineyard.

**AGING:** In stainless steel tanks till the following spring. Bottled in the phase of waning mood.

**TASTING NOTES:** Brilliant purple color. Small red fruits, sour cherry, violet and hay: an aromatic range that reminds of summer walks in the mountains... and exciting vinosity that reigns in the cellar in September. Soft, open in the mouth and balanced, it has delicate tannins accompanied by fresh acidity.

**CURIOSITY:** The etymology of the name Dolcetto takes us back to the Piedmontese word *duset* or *dosset*. This word is used to refer to both the rolling hills where this variety has found its ideal habitat, but could also refer to two features that stand out when this wine is compared to other native varieties like Nebbiolo, Freisa and Barbera: low acidity and softness.