



Rubis

DOLCETTO D'ALBA 2010

Denominazione di Origine Controllata

Name From Latin *rubere, rubis*, it refers to the notes of blackberry that characterise this wine

Grape Dolcetto 100%

Vineyards A selection of grapes from five fifty-year-old vineyards located in the highest part of La Morra, a total of Ha 0,90

Soil type Calcareous-clayey

Yields per hectare 35 Hl/Ha – 1 Kg per vine

Density of plants 4.500 vines/Ha

Production 3988 bottles.

Date of harvest 14-15 September 2010

Winemaking Maceration for about a week at 26°C

Ageing Eight months in stainless steel tanks and two months fining in bottle

Alcohol 13 % by vol.

Acidity 5,84 g/l

Longevity From four to six years

Tasting notes Deep ruby red with purple highlights. A rich bouquet, with scents of wild fruit, cherry, blackberry and a pleasant light leathery note. This wine is full-bodied and balanced in the mouth. Fruity flavours are extraordinarily rich and lingering.

Food pairings Excellent by itself, it matches well with starters and first courses.

Serving temperature 16°/18° C – 61°/65°F

Size Bottle 0,75 l.