



## Rubis

### DOLCETTO D'ALBA 2007

Denominazione di Origine Controllata e Garantita

**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** 8 - 9 September 2007

**Winemaking** Maceration for about a week at 26°C

**Ageing** Nine months in stainless steel tanks and six months fining in bottle

**Alcohol** 14,10 % by vol.

**Acidity** 5,40 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, first courses and grilled meat

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

**Size** Bottle 0,75 l