



## Rubis

### DOLCETTO D'ALBA 2005

#### 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** 7.280 bottles and 360 Magnum 1.5 l.

**Date of harvest** 13-14 September 2005

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

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

**Alcohol** 13.2 % by vol.

**Acidity** 5.6 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

**Size** Bottle 0,750 l. - Magnum (double bottle) 1,5 l.