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Dolcetto D.O.C.G. “Sorì Costa Fiore”

Technical Data:

Production area: *Diano d'Alba (CN)*

Grape: *Dolcetto 100%*

Age of vines: *50 years*

Training system: *Guyot*

Density: *4000-5000 vines per hectare (Ha)*

Harvest: *mid September*

Average yield per hectare (Ha): *60 ql*

Vinification: *in red with thermo rotofermentatori*

Ageing: *a year in stainless steel*

Analysis:

Alcohol: *14.50 % vol.*

Sugars: *2.50 g/l*

Total Acidity: *5.70*

PH: *3.40*

Organoleptic features:

Colour: *ruby red with violet*

Scent: *typical, full, intense notes of ripe fruit with exotic*

Taste: *Dry, warm, soft, silky smooth with a tannic*

Duty Temperature (°): *16-18°*

SORI' COSTA FIORE