



Dolcetto di Diano d'Alba *D.O.C.G.* *“Sorì Pradurent” Superiore*

Technical Data:

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

Grape: *Dolcetto 100%*

Age of vines: *20 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: *10 months in used barriques (third step)*

Analysis:

Alcohol: *14.50 % vol.*

Sugars: *2.60 g/l*

Total Acidity: *5.80*

PH: *3.35*

Organoleptic features:

Colour: *purple shades with intense*

Scent: *typical, full, intense, fruit and almond flowers with veins*

Taste: *rich and inviting, with nice tannins*

Duty Temperature (°): *16-18°*

SORI' PRADURENT