# CAMERANO 1875

VITICOLTORI IN BAROLO

## DOLCETTO D'ALBA DOC
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**VINEYARD:**
Rivassi district

**GRAPE VARIETY:**
100% Dolcetto

**DENSITY:**
4800 vines/Ha

**YIELD PER HECTARE:**
90 Ql/Ha

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Dolcetto has always been considered the gold standard daily wine for Langhe inhabitants. A wine that is never too acidic or tannic, easy to drink, fruity and very pleasant. Our Dolcetto is produced with grapes from our vineyards for generations, all in the municipality of Barolo.

TASTING NOTES:
Intense and brilliant ruby-red color with hints of red fruits, undergrowth and rosehip. A rich and fragrant bouquet, dry and full-bodied with a lingering finish of bitter almonds.

PAIRINGS:
Cold appetizers, salads, white meats, pasta and risotto with fish and vegetables.

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| FORMATS: | 0,75 liters |
| AVAILABLE VINTAGES: | 2017 2018 |
| ALCOHOL CONTENT: | 12,5% |
| VINIFICATION SYSTEM: | in stainless steel barrels with frequent pumping over at a controlled temperature, not exceeding 26° for 7/10 days. After drawing off, it is left to settle for 7 days, then racked again in the air. The malolactic fermentation takes place almost immediately and once ended, the wine is racked again |
| SERVING TEMPERATURE: | 16° - 18° |
| AGING: | 12/18 months in stainless steel barrels and a few months in the bottle |
| PRODUCTION AREA: | Municipality of Barolo |
| VINEYARD: | Rivassi district |
| VINES AND PERCENTAGES: | 100% Dolcetto |
| DENSITY: | 4800 vines/Ha |
| EXPOSURE: | east |
| ALTITUDE: | 300 meters above sea level |
| SOIL COMPOSITION: | sandy limestone |
| TRAINING: | Guyot |
| VINEYARD AGE: | 30 years |
| HARVEST: | second ten days of September |
| YIELD x Ha: | 90 Ql/Ha |

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