



Ca' del Principe

Quality is sign of distinction

DOLCETTO D'ALBA 2016

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: produced with Dolcetto of Alba grapes at 100%.

Production area: Santo Stefano Belbo (CN) – Frazione Valdivilla.

Soil: hard.

Cultivation system: saw Guyot.

Total surface: 6.050 mq.

Age of the vineyard: 32 years old.

Harvest period: generally at the second ten-day period of september according to the predetermined maturation level.

In the cellar: removal of the grapes stalks and smooth treading of the grapes.

Vinification method: fermentation and maceration made in steel tanks at the controlled temperature between 25° and 30°C and various repressing of the must over the grape dregs.

After the completion of the alcoholic fermentation, the wine is drawn off by dividing it from the peel.

The temperature is kept at 18-20°C in order to facilitate the malo-lactic fermentation, so that the smooth taste is brought to the wine.

Afterwards the wine is poured and kept on the noble dregs up to the bottling.

Preparation time: 8-9 months in steel tanks and two months in bottle.

Colour: ruby red with violet tints.

Smell: winy, fruity and very lingering.

Taste: full-bodied, soft and harmonic.

Alcoholic content: 13% vol.

Coupling: first and second important dishes, game, meat and cheese at a service temperature of 18°C.

Technical information: content of 75 cl.

Packing: 6 bottles box.



Azienda Agricola Ca' del Principe

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