

Elvio Cagno



Mandorlo 2013 Dolcetto d'Alba DOC

The Story:

Mandorlo is an proprietary name derived from the area where the vineyard is located, which is on the Ravera hillside in the village of Novello, Langhe region.

2013 Vintage Notes:

Following a cold winter without excess, yet a good amount of snow, February and March were rainy and very humid which delayed budbreak. June, July and August were warm and dry. Autumn was dry and windy, with harvest delayed by 7 to 10 days compared to our normal harvest dates; yields were within an average range.

Vineyards:

Varietal: 100% Dolcetto

Sources: 100% estate vineyards located on half of the hill in the Ravera area, Novello village, Area: 2.5 hectares (6.18 acres)

Exposure: Southern

Altitude: 380 meters (1,246 feet) above sea level

Soil composition: limestone/clay, with a small percentage of sand

Vine age: One hectare is 10 years old, the rest are more than 30 years old

Vine density: 5,000 vines per hectare

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: September 15 - 19

Vinification:

Fermentation: 100% in stainless steel with 6 - 7 days skin contact, temperature-controlled; with indigenous yeast

Malolactic fermentation: 100% in steel fermenters

Aging: 60 days on the lees, 8 months in stainless steel

No barrel aging; bottle aged for two months

Bottled without filtration

Alcohol: 14%

Aging potential: 4 - 5 years

Tasting Notes:

Bright ruby red in color with deep violet highlights. The perfume is immediate and intense, uncompromisingly vinous and persistent. It is redolent of grape must which, on aging, develops sensations of red forest fruits. The bouquet is dry and full-bodied, elegant and round, with notes of fruit and a wonderfully almondy finish. Serve with aperitifs, pasta, soups, salamis and creamy cheeses. Serving temperature: 16° - 18° C (60.8° - 64.4° F).