



2015 MANDORLO 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 in the Langhe region.

2015 VINTAGE NOTES

The 2015 vintage started with a snowy winter, leaving a very good water reserve that lasted the entire year. A temperate springtime led to an earlier vegetative development than usual; and budding was regular, though early, with flowering at the beginning of May. After two weeks of precipitation between the end of May and the beginning of June, the summer was very dry and warm, with an average temperature of over 30°C; several days reached over 40°C.

VINEYARDS

Varietal Composition:	100% Dolcetto
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
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/hectare (2,021 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest:	September

VINIFICATION

Fermentation:	100% in stainless steel with 6 - 7 days skin contact, temperature-controlled; with indigenous yeast
Aging:	On lees for 6 months, no barrel aging; bottle-aged for two months
Cases Produced:	1,250 (12/750ml)
Cases Imported:	400
Alcohol:	15%

TASTING NOTES

Ruby red in color with deep, clear violet hues. It has an interesting and fruity bouquet, rich in dark fruit notes like Morellino cherry, black currant, and blueberry. On the palate it is silken and round with a perfect balance between acidity and pleasant drinkability. It envelops the palate with its impressive structure. Persistent aftertaste with soft tannins and notable freshness.