



2017 MANDORLO DOLCETTO D'ALBA DOC

THE STORY

Mandorlo is a 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.

2017 VINTAGE NOTES

After several heavy snow falls in the winter time, the beginning of the spring was quite hot with some rain that helped the growing cycle to start earlier than usual. Towards the end of April, the sharp drop in temperatures recorded - especially overnight - caused some frost damage, but only at the bottom of the valleys and on cooler slopes, in fact any of our vineyards were effected. Starting from May, the weather was hot and dry, enhancing a perfectly even fruit set followed by a quick veraison. This dry conditions, even if considered extraordinary, did not effected negatively the growing cycle due the reserve of water from the winter snow. By the end of August and September, the cool nights really helped to develop perfect phenolic ripening. Harvest was about 7 to 10 days earlier than usual.



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)

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:	200
Alcohol:	14%

TASTING NOTES

The bright purple color is typical for this grape. The nose shows an intense and pure aroma of cherry with hints of strawberries, very fragrant. The mouth is full with soft tannins and bright acidity; very balanced and approachable.

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