



2018 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.

2018 VINTAGE NOTES

The 2018 harvest was quite late and arduous; yet, the crop shows immense promise after a long and engaging growing season. The beginning of spring was quite difficult due to the heavy rain, and the summer was considerably warm and quite dry. The conditions allowed the vines to catch up upon a quite slow start. From the last days of June through the month of July, the sunny days encouraged a fast vegetative growth that required several trimmings and manual leaves thinning, especially in the shaded internal parts that were less active in photosynthesis. These efforts produced even cluster growth, and it carried to an early veraison in the month of August. Toward the beginning of September, the temperature dropped significantly during the night but warm and dry during the day, a perfect condition to promote the phenolic ripening (skin and seeds on the reds grapes).



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 6 months prior to release		
Cases Produced:	1,000 (12/750ml)	Cases Imported:	250 (12/750ml)
Alcohol:	13.0%	pH:	3.52
RS:	0.20 g/L	TA:	5.49 g/L

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 develops sensations of red wild berries when aged. The bouquet is dry and full-bodied, elegant and round, with notes of fruit and a wonderfully almondy finish. Serve with starters, pasta, soups, salamis and soft, fresh cheeses.

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com