



## 2020 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.

### 2020 VINTAGE NOTES

The first part of 2020 season has been characterized by mild temperatures, sunny days and little rainfall, all factors that have led us to think of an early start of the growing season. This trend changed sharply during April and May, when spring has finally shown its true face, with fresher temperatures and significant amount of rains. Summer season went on with the alternation of sunny days and thunderstorms, which caused huge differences in temperature range, assuring our wines a complex and delightful aromatic profile. During the last part of the season our grapes had the opportunity to grow up healthy and in good shape. At the harvest moment they showed optimal figures and very good quality, reaching a perfect phenolic and technological ripening due also to the favorable climate of September, characterized by mild temperatures and very cool nights. We started the harvest in September with Dolcetto grapes. Soon after, the harvest proceeded with Nascetta, Barbera Bracco dei Merli and Barbera Pre-Phylloxera. And last Nebbiolo! In conclusion, the 2020 harvest may be considered an excellent one and we can look forward to wines characterized by complexity, great structure and long aging potential.

### VINEYARDS

Varietal Composition:	100% Dolcetto
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	2.5 hectares (6.2 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:	In stainless steel, temperature-controlled, automatic pump-over
Aging:	6 months in stainless steel, followed by 6 months in bottle
Alcohol: 13%	TA: 5.52 g/L                      RS: 0.18 g/L

### TASTING NOTES

Purity and drinkability are the main properties of the 2020 Dolcetto d'Alba Mandorlo. The aromatic profile is really satisfying and is focused on the freshness of the fruit, with blackberry and plum in the forefront. It is clean and juicy on the palate, showing an overall feeling of great balance. This Dolcetto d'Alba is a versatile wine that can be drunk as an aperitif or paired with cold cuts and fresh cheese.

