



## Dolcetto d'Alba DOC Bricco dell'Oriolo®

**A single-vineyard Dolcetto from one of the region's best areas for this variety: Montelupo Albese.**

The Bricco dell'Oriolo® represents, for Luigi, a maternal bond: it is the mother's family, from Montelupo Albese, which owned this splendid vineyard.

**South facing, unique location for a Dolcetto, at more than 600 meters of altitude: perfect ripening.**

Thanks to deep roots, the **45 year old vines** which Luigi has rigorously wanted to maintain, make the grapes ripen excellently.

Intense color, red fruit, blackberry, blueberry, rose, sweet spices, deep fruity and floral flavors which persist for long. Aromatic and mineral.

Ideal to drink young, but given its complexity also after 3-4 years. Aged exclusively in steel to exalt its attractive **freshness**.

<b>Growing area:</b>	Montelupo Albese
<b>Grape variety:</b>	Dolcetto 100 %
<b>Denomination:</b>	D.O.C.
<b>Vineyard surface:</b>	2.1 hectares
<b>Exposure and altitude:</b>	South, 600 m a.s.l.
<b>Soil:</b>	Calcareous tending to sandy
<b>Training system:</b>	Guyot, 4,400 vines per hectare
<b>Average age of vines:</b>	45 years
<b>Fermentation tanks:</b>	Rotofermenters
<b>Vinification:</b>	7 days, 27 °C
<b>Aging:</b>	Stainless steel
<b>Average production:</b>	15,600 bottles