



Dolcetto Colli Tortonesi DOC

The ups and downs of Dolcetto... Let start by pleading the *little sweet ones'* greatest misfortune- Dolcetto is far too often viewed as the third wheel to Nebbiolo and Barbera. It is an early ripening grape, ahead of Nebbiolo and Barbera by 2-3 weeks, and producers in appellations that are centered on Nebbiolo and Barbera, tend to plant Dolcetto in vineyards that are less pleasant, reserving the best vineyard to other grapes. Traditionally Dolcetto is made as a Piedmontese early and easy wine. The inferior fruity wine you drink while you wait for the others to be ready.

For Dolcetto to provide high-quality wines that are complex and age-worthy, it demands time to fully mature its tannins in the vineyards. Dolcetto's tannins are found in the **pips**, whereas Nebbiolo's tannins are found in its skins. Therefore, site selection is as important as the care it takes to maintain the vineyard. It's no wonder producers of Barolo overlook this needy, time-devouring grape! Though left in the hands of a farmer who only grows this grape or even the very few producers in the areas of higher distinction who have eyes for dolcetto, it can be enchanting. Put, if the concentration is on quality, then what you discover is a Dolcetto with a real sense of place, with layers of black fruits, bits of saline, and savory notes. Dolcetto can be a worthy ride, and Cantina di Tortona's is.

Grape(s): Dolcetto

Training: Guyot with 10 buds per plant

Age of Vineyard: 20 - 60-year-old vines Southwest facing, 100 - 300 meters

Soil: Clayey with arenaceous skeleton

Area of Vines: Tortona and nearby districts within the Colli Tortonesi DOC

Harvest: Handpicked in early to mid-September

The process: Handpicked around mid-September, the must stay in contact with the skins for maceration for about 3 or 4 days. The must is fermented at temperature-controlled stainless steel tanks, Left in bottle for 3 months or so before release.

Bottling in March - April after harvest

Production: 20,000 bottles per year