



"La Milla"

GRAPE: 100% Dolcetto

AGE OF VINEYARD: average age 40 years

ALTITUDE: 350 m above sea level. SOIL: silty-

sand TRAINING SYSTEM: spurred cordon

HARVEST: the grapes are harvested and sorted by hand.

VINIFICATION: spontaneous fermentation by indigenous yeasts, inside insulating concrete tanks

In barriques, maceration on the skins for 20 days. no clarification or filtration is made. AGING: Few months in second or third passage barrique

"La Milla" is an authentic style Dolcetto with a fruity and rustic profile. Scent fruits with notes of cherry and ripe plum, spice- cinnamon, cloves and cumin. The taste is soft, full and intense, particularly supple and elegant. balanced tannins