



ENRICO SERAFINO
1878



DOSSO

Dolcetto d'Alba doc 2023

WINEMAKER'S NOTE

COLOUR: deep ruby red.

NOSE: fruity, vinous, delightful with scent of red fruits and ripe grape.

PALATE: smooth, fine, medium body, with pleasant Dolcetto grape taste.

FOOD PAIRING

It pairs with appetizers, pasta, risotto, chicken, cheese and salami.

CHARACTER

Young	○ ○ ● ○ ○ ○	Aged
Light	○ ○ ● ○ ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature
15 - 18 °

Wine maker
Paolo Giacosa

Growing area
Monforte d'Alba

Grapes
100% Dolcetto

Harvest
100% by hand

Alcohol
13%



GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is short acting using délestage for about 10 days.

OAK REFINEMENT

Is refined only in bottle for about 3 months before realising.

Cellaring
3 - 4 years

Exposure
S, SO

Vines age
15 - 25 years

Soil
Sandy-loamy

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

THE DIFFERENCE IS

Dosso Dolcetto d'Alba is fully compliant with the name of the grape. In fact, in Piemontese Dialect, Dolcetto means "gentle in acidity" especially when compared with Barbera. This character allowed this wine to be the most dish friendly red wine. Dosso Dolcetto d'Alba enhance this tradition being very easy to pair with dishes providing a gentle pleasure along with a fresh elegance.