



BOASSO FRANCO
AZIENDA AGRICOLA

DOLCETTO D'ALBA

Vine: Dolcetto

Production area: Serralunga d'Alba municipal district



The vineyards

Surface: 10200 square metres

Age of vineyard: 25 years

Implantation order: 0.80x2.60

Number of vines per hectare:

Rootstock : 420A-S04

Soil: calcareous- clayey

Growing procedure: espalier with Guyot pruning.

The grape

Harvest: 100% by hand

Harvest period: September.

Maximum yield: 90 quintals/hectare of grape

Wine maximum yield 70%

Wine-making: soft grape treading and destemming, temperature-controlled maceration and fermentation on the skins for about 7/8 days. Not less than twice pumping over per day, to obtain a greatest colour and encépagement extraction. After the malolactic fermentation, the juice is transferred in steel tanks for the ageing period.

The wine

Number of bottles: 8550

Ageing : 6 months in steel

FEATURES OF WINE

Alcoholic content : 14.50% vol.

Sugar content : <0.2 g/l

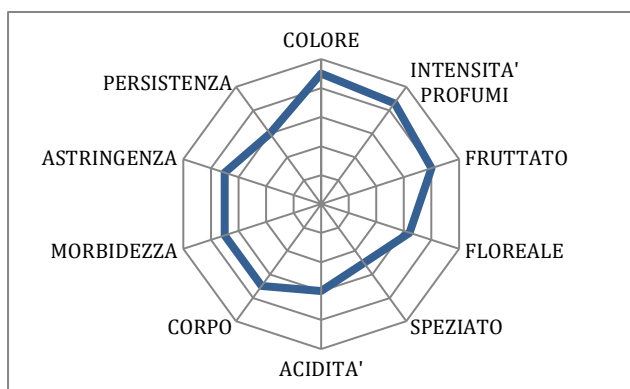
Total acidity (minimum): 4,5 grams/litre

Net dry extract (minimum): 21 grams/litre

ORGANOLEPTIC CHART: Tasting temperature: 18/20 contents.

Preservation: as Dolcetto d'Alba is a ready for consumption wine, the ageing is not suggested. Keep the bottles in a dry chamber, room temperature.

Combination food/wine: suited to all courses



JUDICIAL LIMITATIONS

Pb: max 0,20 mg/L Reg. UE 2015/1005 **Cu:** max 1 mg/L D.M. 29/12/1986 **Zn:** max 5 mg/L D.M. 29/12/1986 **Methanol** max 0,25 mL/100 mL alcohol art. 10-11 L.82 20/02/2006 **SO₂:** max 150 mg/L Reg. CE 606/09

Ocratossina A: max 2 µg/L Reg. CE 123/2005