



ALBERTO BALLARIN

Dolcetto d'Alba D.O.C.

Grapes: 100% Dolcetto

Plant sixth: 2.30 x 0.90 m

Altitude: 230 meters a.s.l.

Exposure: east

Training system: guyot

Age of vines: 15-25 years

Yield per hectare: 70 quintals of grapes per hectare

Soil: limestone – blue marl

Harvest: October

Vinification: fermentation in thermo-regulated stainless steel tanks

Aging: 12 months in stainless steel

Organoleptic examination: ruby red color, vinous, sweet scent, fruity and delicate notes. Ready to drink or for short ageing

