



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

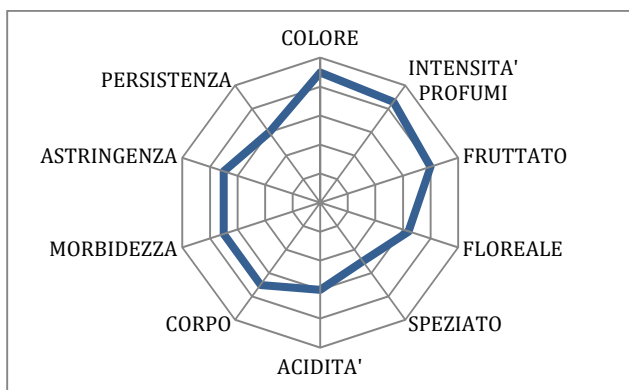
**Total acidity (minimum):** 4,5 grams/litre

**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 **SO<sub>2</sub>:** max 150 mg/L Reg. CE 606/09

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