

# DOLCETTO D'ALBA D.O.C.

## TECH

**Grapes:** 100 % Dolcetto.

**Vineyard:** Located in Treiso and Madonna di Como in the south-west exposure at 350-400 metres above sea level.

**Soil:** white soil rich in clay and calcareous.

**Harvest:** We usually pick up the grapes between 15th and 30th of September, according to the climatic conditions of each year.

**Fermentation:** in stainless steel tanks for 1 week at 24°-26°C.

**Ageing:** In stainless steel tanks until bottling in the spring following the vintage.

**Characteristics:** Ruby red in colour with violet hues. Intense aroma of blackberries and red fruit. Full-bodied, fruity and smooth with a slightly bitter after-taste typical of Dolcetto.

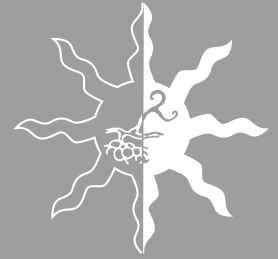
The best drinking temperature is between 18 and 20°C.

**Average age of the vines:** 35 years.



# La Ganghija

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