

## SASSAIA “OVADA”



**Wine:** Ovada

**Vintage:** 2017

**Vineyard:** Garbagnina

**Harvested:** August 2017

**Brix @ Harvest:** 23.3

**Alcohol:** 14.0%

**pH:** 3.5

**TA:** 5.3

**Fermentation:** Hand harvested Dolcetto grapes and chilled to 8C for 36 hrs of skin contact. Stainless steel alcoholic fermentation and sequential malolactic fermentation in French Chassin oak barrels.

**Aging:** Aged in 25% new and 75% neutral French oak barrels from Chassin for 12 months.

**Aromas:** Crushed ripe berries, violets, baking spices.

**Flavors:** Macerated blackberry with white pepper.

**Vintage Notes:** Heathy Dolcetto fruit with good maturation which was the result of adequate rainfall, hot days and cool evenings.

