SASSAIA "Piemonte Dolcetto"

Wine: Piemonte Dolcetto

Vintage: 2021

Vineyard: Garbagnina

Harvested: September 6 and 12

Brix @ Harvest: 23

Alcohol: 14.0%

pH: 3.57

TA: 5.5

Fermentation: Hand harvested Dolcetto grapes and chilled to 8C for 36 hrs of skin contact. 2/3 Stainless steel and 1/3 in French Chassin oak barrels, and both with sequential malolactic fermentation.

Aging: 1/3: Aged in 25% new and 75% neutral French oak barrels from Chassin for 6 months and 2/3 in Stainless steel. Bottled March 26th, 2022.

Aromas: Fresh strawberries, raspberries, and violets.

Flavors: Fresh red berries with hints of clove.

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

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