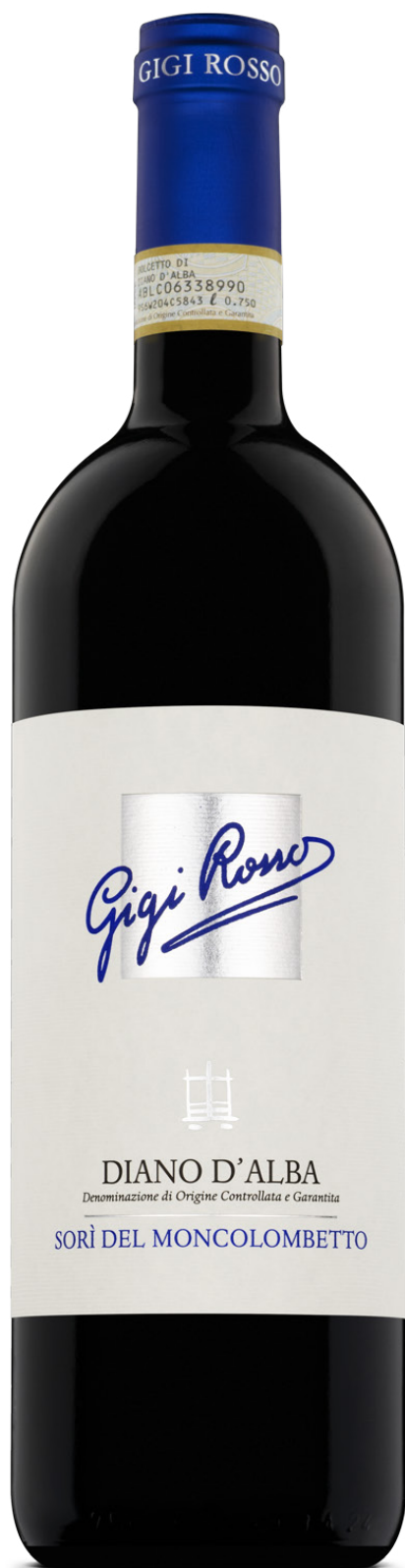


Diano d'Alba DOCG

Sorì del Moncolombetto



Denomination: Diano d'Alba DOCG

Variety: 100% Dolcetto

Location: Diano d'Alba (CN)

Cru: Sorì del Moncolombetto

Exposure: West

Soil: Diano Sandstones

Altitude: 500m a.s.l.

Alcohol: 13% vol.

Total Acidity: 4.6 g/l

Dry Extract: 26 g/l

Residual Sugar: 2 g/l

Description: In Diano, the Dolcetto grape finds the ideal conditions to produce a wine of exceptional quality. Delicate and demanding in terms of exposure, early-ripening, and thriving on significant temperature fluctuations, it has found its perfect environment on the highest and sunniest slopes of this region. These hills are called Sorì (Sun-kissed hills). Moncolombetto is a spectacular single vineyard Sorì perching on a hilltop in Diano d'Alba, 500 meters above sea level. The estate is surrounded on three sides by splendid vineyards (the north-facing exposure is not planted) and is considered by many to be one of the best vineyards of this appellation. Because of its unique character the Dolcetto grown in Diano has been received DOCG status.

Winemaking

Harvest: Hand-harvested, mid-September.

Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 12-15 days. Regular punch-downs to enhance color and flavor extraction.

Malolactic fermentation performed in concrete vats, where the wine sits for 6 months prior to bottling.

Tasting Notes

Color: Medium to deep purple.

Aroma: Aromas of red cherries, plums, and blackberries, accented by floral hints of violets and a subtle touch of almond.

Palate: Medium-bodied with vibrant acidity and soft tannins. Flavors of fresh red fruits, earthy notes, and a pleasantly dry, almond-tinged finish.

Food Pairings: Perfect with traditional Piedmontese dishes such as tajarin pasta with ragu, antipasti platters, grilled vegetables, and soft cheeses.

Serving Temperature: 16-18°C (60-64°F).