

Prandi Giovanni Langhe Dolcetto 2021

Tech Specs

Type:	Red Still Wine
Ingredients:	100% Dolcetto
Region/Subregion:	Piemonte, Langhe Dolcetto D.O.C..
ABV:	12.50%

A closer look...

Total Production:	400 cases
Vineyard:	Sorì Colombè Sorì Cristina
Soil:	calcareous soil.
Age of Vines:	1995
Vineyard Size:	1
Climate:	This area is characterized by a cold/mild climate; The rains are concentrated in winter and spring, summers usually are mild and short but in the last years temperature increased. We still have a predominant diurnal range.

Farming Methods:	The vineyards are located in the municipality of Diano d'Alba, is facing south-west at an average altitude of about 350 meters. Training system guyot. lutte raisonnée. Manual harvest in early september
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Fermentation Methods:	fermentation with maceration of about 7/8 days at a controlled temperature using only native yeasts; frequent pumping over to extract color and nuances. After 4 months malolactic conversion starts naturally
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Winemaker:	Ale Prandi
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Elevage:	Maturation for about 6 months in steel, then 3 months in bottle. No filtration. Alessandro Prandi is the winemaker.
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Fining/Filtration:	no
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Residual Sugars:	1 g/l
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Acidity:	5.01 g/l
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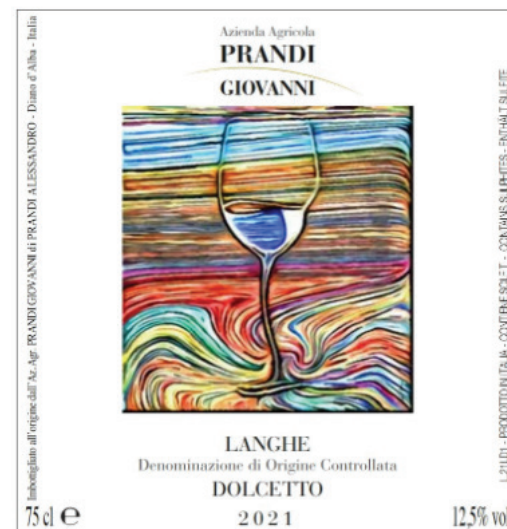
SO ₂ :	51 mg / l
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Extra, Extra!

<https://www.prandigiovanni.it/>

All about this bottle

Dolcetto is a simple, every day wine to drink with any meal. In the old Piedmontese tradition Dolcetto was a loyal companion to drink daily. Although its name may make you think of a sweet wine, Dolcetto is actually a dry wine and has a characteristic bitter aftertaste. This Dolcetto is characterized by a low alcohol content and a light body. Langhe Dolcetto has a ruby red color with violet reflections, an intense perfume of flowers and fresh fruits, a harmonious and well structured flavor; it is a fresh wine that is suitable for many occasions of daily consumption, also perfectly accompanying a quick snack or a pizza. It should be served at a temperature of 16/18 degrees. Dolcetto is a simple, every day wine to drink with any meal. In the old Piedmontese tradition Dolcetto was a loyal companion to drink daily. Although its name may make you think of a sweet wine, Dolcetto is actually a dry wine and has a characteristic bitter aftertaste.



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