



DIANO D'ALBA DOCG "COMITATUS DIANENSIS" 2022

The 2022 vintage can definitely be described as 'the year of Dolcetto', as the dry and arid conditions created allowed perfect ripening of this grape variety, genetically inclined to a Mediterranean rather than continental type of climate.

Municipality: Diano d'Alba

Surface area: 1.5 ha

Exposure: South-south-east

Grape variety: 100% Dolcetto

Alcohol: 12,5%

Planting year: 1989/1975

Planting density: 4500 vines/ha

Harvest type: manual

Soil conformation: Clayey-calcareous marl resulting in loamy loamy soil.

Vinification: Gentle destemming of the grapes, fermentation in contact with the skins for 4-5 days at 25-26°C.

Yeasts: selected

Ageing: in steel tanks for five months. Bottling in February 2022

Production: 5500 bottles

Format: 0,75 L





DIANO D'ALBA DOCG

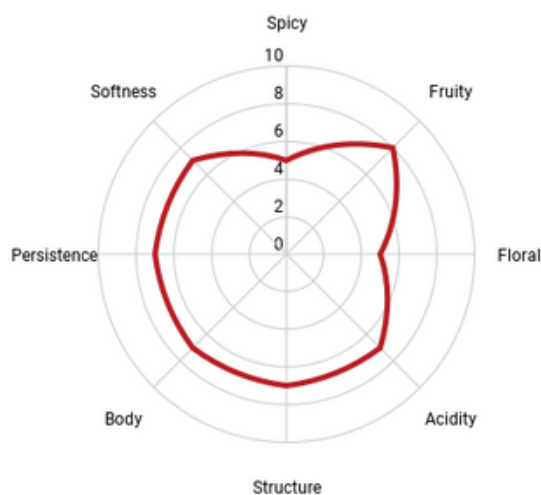
“COMITATUS DIANENSIS” 2022

Colour: limpid, fairly intense ruby red with violet reflections present and bright.

Bouquet: intense, fairly complex and fine. Vinous. Fruity both fresh and ripe of morello cherry and black cherry, floral of violet and nuances of lavender, spicy finish of cloves

Taste: Warm and soft, vinous, fruity of morello cherry and fragrant. Becomes plum then raspberry in the finish and a pleasant fresh and balsamic sensation remains in the mouth, almost minty. Slight almondy finish at the bottom of the mouth. Quite fresh in the evolution in the mouth, rather tannic, bitterish, with very little astringent tannins and very silky in their physical reaction with the palate. Savoury and medium-bodied, balanced, intense, persistent, fine. Definitely ready for consumption.

Food pairings: Accompanies the daily table from the beginning to the end of the meal, thanks to the felicitous pliability of its character. Serve at 16-18°C. Dare it as a summer aperitif served at 14°C.



Comitatus Dianensis



DIANO D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA