



DIANO D'ALBA DOCG "PIETRIN" SUPERIORE 2019



The 2019 was characterised by climatic extremes of extreme heat in the summer and prolonged rainfall, which created imbalances in all the red grape varieties. Except in the Pietrin vineyard, which with its south-west exposure, the good draining capacity of the soil and the advanced age of the vines allowed the Dolcetto grapes to ripen very well.

Municipality: Diano d'Alba

Surface area: 0.5 ha

Exposure: South-west

Grape variety: 100% Dolcetto

Alcohol: 15%

Year of planting: some vines are 76 years old but the average age of the vineyard is 50 years

Planting density: 4500 vines/ha

Harvest type: Manual

Soil conformation: Clayey-calcareous marl with a good presence of sand and sandstone, resulting in a white, young soil with a loamy texture

Vinification: Gentle destemming of the grapes, fermentation in contact with the skins for 5-6 days at 26-27°C.

Yeasts: selected

Ageing: in steel tanks for nine months. Bottling in April 2021.

Production: 6600 bottles

Format: 0.75 L - 1.5 L



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Colour: clear, very intense ruby red with purple reflections, very consistent to the eye.

Bouquet: intense and fine perfume, decidedly complex. The entrance is very ripe fruitiness, of red fruit jam, which intertwines with hints of dried flowers and a decidedly important spiciness of cinnamon, cloves and vanilla. The perceived ethereality makes the underlying aromas hazy, some even difficult to identify because they are very fine and well blended.

Taste: Dry on the palate, but with a warm and soft entry that contrasts a tannin that is immediately present but not intrusive. Decidedly silky and slightly bitterish, it accompanies the ethereal sensations left on the palate by this wine. The almost liqueur-like fruitiness of black cherry mingles with cinnamon and cloves supported by a light balsamic of mint. The almond is perceptible in the finish but surprises with its persistence. It does not lack freshness and is quite savoury. Decidedly robust, balanced, intense, fine and persistent. Ready for consumption but still with a very long shelf-life.

Food pairings: Its richness of flavour makes it ideal on main courses of meat, cold meats and cheeses. Serve at 18°C.

