



DIANO D'ALBA DOCG "Pietrìn" Superiore 2022



The 2022 vintage can definitely be described as “the year of Dolcetto,” as the dry and arid conditions that prevailed allowed this grape variety, which is genetically more suited to a Mediterranean climate than a continental one, to ripen perfectly.

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 the 2024 summer.

Production: 1989 bottles

Format: 0.75 L



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Colour: Clear, very deep ruby red with purple hues, very consistent to the eye.

Bouquet: Intense and fine bouquet, decidedly complex. The entry is very ripe fruitiness, of red fruit jam, but intertwining with hints of dried flowers and a decidedly important spiciness of cinnamon, clove and vanilla. The perceived ethereality makes the underlying aromas hazy, some even difficult to identify since they are very fine and well blended.

Taste: Dry on the palate, but with a warm, soft entry that contrasts a tannin that is immediately present but not intrusive. Decidedly silky and slightly bitter, it accompanies the ethereal sensations left on the palate by this wine. The almost fortified fruitiness of black cherry mingles with cinnamon and clove supported by a light balsamic of mint. Almond is perceptible on the finish but surprises with its persistence. It does not sin in freshness and is quite savory. Decidedly full-bodied, balanced, intense, fine and persistent. Ready to drink but at the same time 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.

