

Poderi Gianni Gagliardo

Paulin Dolcetto d'Alba doc 2014

Vintage description

Despite its having been one of the most complex to manage in the vineyard in recent years, the favourable end to the 2014 vintage proved to be pleasantly surprising in terms of the quality of the grapes. The beginning of summer saw temperatures which were entirely in the norm, allowing for the slightly early growth that developed in spring to be maintained. Rainfall during the summer was above average, in terms not so much of the number of days as of its intensity. Deciding on the correct systems to use in managing the vineyards and when to intervene proved to be more important than ever for the health of the grapes.

All-in-all, the 2014 vintage confirms how making early forecasts in the Langa can prove to be premature, and shows how fundamental the end of the season is for us in affecting the final quality of the grapes and wines.

Varietal composition: 100% Dolcetto
Harvest: September
Vineyards: Piemonte, Langhe
Maceration: 3-5 days
MLF: 100%
Ageing: 6 months in stainless steel before being bottled

Wine analysis:
Alcohol: 12,5 %
Total acidity: 4,91 g/L
Dry extract: 26,6 g/L



Winemaking

The Dolcetto grapes are hand picked and carried to the cellar in small baskets to be pressed within a few hours from the harvest. The selection of the grapes is carried out mainly in the vineyards and it is then completed on a selection belt. The must is left to ferment at a temperature of about 26°C. After the fermentation and racking the new wine is blended and undergoes the malolactic fermentation. After an ageing period of about 6 months in stainless steel, the Dolcetto is bottled and rests in the bottle for a few months before being released.