



FEDERICO FERRERO

BRICCO GALA DOLCETTO D'ALBA DOC

Grape varietal: Dolcetto

Production area: Bricco Gala.

Hectars: 1

Altitude: 400 m above sea level.

Slope exposure: South and South-West.

Year of vine planting: 2004.

Method of cultivation: Guyot.

Average yield: 70 quintals for hectare.

Alcoholic content: 13% vol.

Total acidity: 5.20 g/l.

Vinification: the grapes are harvested when fully ripe, usually from middle of September and they are immediately pressed; the wine must is then placed in steel tanks and fermented for about ten days at an average temperature of 24°C.

After this first phase the aging of the wine starts for eight months in the steel tanks and for three months in the bottle.

Wine characteristics: balanced wine, with violet reflections, fresh and intensive perfume of ripe fruit and liquorice. A classic wine for the whole meal.



Azienda Agricola Ferrero Federico

Località Bongiovanni 9 – 12056 Mango (CN) Italia

P.IVA: 02875180040 C.F.: FRRFRC80M16A124N

Cell.: +393395315012 info@ferrerofederico.it www.ferrerofederico.it