

BRICCO GALA DOLCETTO D'ALBA DOC

Grape varietal: Dolcetto
Production area: Bracco 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.



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