Azienda Agricola Renato Corino – Frazione Annunziata Pozzo 49 A – 12064 La Morra (CN) - Italy

## DOLCETTO D'ALBA DOC

	Composition	Dolcetto 100%
	Origin	La Morra Frazione Annunziata
	Vineyard Terrain	Surface total: 1 ha.
		Exposition: Southeast
		Altitude: 350 – 400 mt. (1,150 – 1,300 ft)
		Soil typology: Limestone & clay
	Vineyard Detail	Training method: Guyot
		Average age: 25 years old
		Yield: 6 tons /Hectare
$(\Theta)$		
Contraction of the second seco	Fermentation	In temperature controlled stainless steel
RENATO CORINO		vats for no more than seven days.
DOLCETTO D'ALBA		Malolactic completes in stainless steel.
2019		
NETTERIOS- RITERY	Aging	Rests in stainless steel vats for 10 months
NAME IN THE PARTY OF THE ADDRESS OF THE PARTY OF THE PART		prior to bottling. No fining or filtration is
ACTIN LIA LIA MICHAE		used.
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	Production	6,500 bottles per year approx.

## **TASTING NOTES**

Full of bright cherry fruit, floral hints, and delicate tannins, this fresh Dolcetto is intended to be drunk within the first few years of release.

The refreshing acidity and minerality make it perfect to pair with a variety of antipasti or other simple foods and fresh cheeses.