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# La Caplana

## Dolcetto D'Ovada

TYPE: ROSSO D.O.C.

GRAPES: 100% DOLCETTO

DOLCETTO is noted for its ruby red color as well as being clear and quite consistent.

The aroma is intense with scent of wild raspberries, strawberry and almonds.

The taste is harmonic with a fine delicacy and elegance; there is a pleasant tannin, typical of DOLCETTO.

The grapes are harvested at the beginning of September from a more than twenty year old vineyard called "AURELIANA".

The yield is 70 quintals per hectare on the vintage.

The wine making process takes place in state of a horizontal barrels with a short maceration period of approximately four days (to increase its delicacy) at a temperature of about 28°C.

The refinement process takes place in steel tanks and takes six months.

The production is 13,000 bottles a year.

The new vintage will be ready in April.

This "young" wine is preferably drunk after bottling, but ages well in the bottle (for two or three years).

DOLCETTO is the right red wine for every occasion: Italian tradition finds it the perfect wine to accompany any meal.

