

Winemaker's Notes

Upon arrival at the winery, our Dolcetto grapes are de-stemmed and the whole berries are added to the fermentation tank. The grapes are gently crushed and the must fermented at 85°F for nine days with Pasteur red yeast. After pressing at near dryness, the wine is racked twice and placed in small French oak barrels for ten months. Our Dolcetto receives seven months of bottle age prior to release. Dolcetto is one of the primary grapes of the Piedmont in north-west Italy. It is usually quite underrated and can make exceptional wines with carefully cultivated vines. The bouquet of our Dolcetto is intensely fruity with sweet and ripe raspberries, blackberries, cassis and a hint of oak. Initially juicy and bright, the tannins fill the mouth showing a slight dryness and spice. This wine has an amazing finish, exposing its balanced flavors that linger and leave you wanting another sip.