

SASSAIA Piemonte Rosso “Dolcetto”



Wine: Piemonte Dolcetto

Vintage: 2022

Vineyard: Bricco

Harvested: August 17th & 31st

Brix @ Harvest: 22.5

Alcohol: 13.0%

pH: 3.65

TA: 5.4

Fermentation: Hand harvested Dolcetto grapes and chilled to 8C for 36 hrs of skin contact. 1/4 in Stainless Steel and 3/4 in French Chassin oak barrels with sequential malolactic fermentation.

Aging: Aged in 10% new and 90% neutral French oak barrels from Chassin for 6 months and 1 month in Stainless steel. Bottled March 22nd, 2023.

Aromas: Plum and violets.

Flavors: Ripe red berries with hints of clove.

Vintage Notes: Heathy Dolcetto fruit with good maturation which was the result of very dry summer and limited rainfall, hot days and cool evenings resulting in an early harvest.

