



c a s c i n a
G A R I T I N A

Caranzano

Dolcetto d'Asti
Denominazione d'origine controllata
2003

GRAPE: 100% Dolcetto.

VINEYARD: This Dolcetto is produced from vines grown in vineyards with optimum western exposure located 320 metres above sea level, in the borough of Castel Boglione, Piedmont. The low Guyot training system is used, with approximately 5.000 vines per hectare. The vineyards was planted in 1988.

PRODUCTION TECHNOLOGY: The grapes are harvested in small baskets and then crushed before undergoing submerged cap fermentation for approximately 14 days. After drawing off and undergoing malo-lactic fermentation, the wine is racked into vats where it stays until bottling takes place, usually in May.

ORGANOLEPTIC CHARATERISTICS: A very clear wine with a deep ruby red colour tinged with purple. An intensely floral bouquet, particularly vinous with hints, of small red berries. A well defined texture, rich in tannin, which ensures that this Dolcetto ages well in the bottle for more than 2 - 3 years.

SERVING SUGGESTIONS: Serve at 16-18° C. Excellent with first courses, light meat dishes and mature cheeses.

ENOLOGICAL CHARATERISTICS:

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|---------------|-------------|
| Alcohol level | 13.10% vol. |
| Total acidity | 5,30 g/l |
| PH | 3,5 |
| S02 | 57,00 mg/l |

PACKING: 12 bottles laid in a cardboard box.