

Pelissero

coltivare sogni, vendemmiare passioni

DOLCETTO D'ALBA D.O.C. AUGENTA

Available bottle sizes: Litres 0.75

Site: Augenta vineyard, located in Ferrere in the village of Treiso

Variety: Dolcetto 100%

Exposure: south - south/west

Altitude: 400 - 420 m.

Year of Planting: 1979

Breeding form: gujot

Density of plants per hectare: 4500

First year of production: 1960

Soil: basically calcareous with brown, bluish, very hard and compact rocks, characterized by limited cultivating surface

Characteristics: produced in the vineyard surrounding the cellar, in the biggest property of our winery, it is always an important wine thanks to its texture and complexity. Historical flagship wine every year it expresses to its best the great potentialities of Dolcetto grapes. This wine is produced with low yields and in suitable climate conditions, this allows it to exalt fruit, tannic sweetness and a great wine harmony. The dialectal name "Augenta" derives from Latin "Augere" which means "augment", i.e. to make greater as is size, extend or quantity. It seems, as a matter of fact, that long time ago the vines that were cultivated on this side of the hill had superior quality than the average.

Technical notes: the grape, coming from predominantly calcareous soil, confers to the wine great complexity. Therefore it needs better attention and an atypical winemaking for Dolcetto grape: 10/12 days of maceration in temperature controlled cask, cold decantation in stainless steel. Finally, the ageing lasts around 6/7 months in oak barrels of 50 hl in order to harmonize the strong tannins given by the soil. Before going out on the market, the wine needs 2 more months ageing in the bottle.

Tasting sheet: the color is a deep red ruby vibrant and bright with great structure nuances, inviting and persuasive. Olfactory impressions are pleasant and the delicate sensations are wide and complex, including vinous to fruity sensations. It results into an austere wine with gentle and persuasive feelings. The gustative analysis goes from the saltiness to softer sensations of sweet tannins. Overall, it is emerging a balanced structure and a long persistence.

