

*Cascina Luisin®*  
*dal 1913*

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## DOLCETTO D'ALBA TRIFULA

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**Average age of productive vines:** 60 years.

**Exposure:** South.

**Comune:** Rodello.

**Altitude:** 600 mt.

**Growing Method:** Traditional Guyot.

**Grape yield:** 50 quintals per hectare.



**Grape variety:** 100% Dolcetto.

**Harvest date:** mid-September.

**Vinification, fermentation and maturation:**

approximate 10 days at controlled temperature of 28°C in order to maintain and enhance the elegance of the grape. Malolactic fermentation and maturation take place in 30 hl Slavonian wood barrels, thereafter further refining in stainlesssteel tanks in order to maintain freshness and fruity notes

**Aging:** 12 months in bottles

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