



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Dolcetto d'Alba DOC

Dolcetto was and is still considered the wine you'd drink on a lazy Sunday in any given osteria in the stunning countryside of Piedmont. And in fact, because of its versatility and capacity to adapt to very different soil types, it is one of the most widely cultivated varieties in the Langhe area. Bongiovanni has two small parcels in Roddino and Castiglione Falletto with vines aging ten to forty years old. After harvest, the wine ages strictly in stainless steel, preserving the color, aromas, and flavors. The wine is neither clarified nor filtered before bottling.

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**Wine exported to:** Canada, Puerto Rico, Singapore

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## Most recent awards

**JAMES SUCKLING:** 90

**INTERNATIONAL WINE CELLAR:** 88

**VINOUS:** 88

**WINE SPECTATOR:** 88



## Winemaking and Aging

|                          |                       |
|--------------------------|-----------------------|
| Grape Varieties:         | 100% Dolcetto         |
| Fermentation container:  | Stainless steel       |
| Type of yeast:           | Selected              |
| Length of maceration:    | 3 days                |
| Malolactic fermentation: | Yes                   |
| Fining agent:            | None                  |
| Aging containers:        | Stainless steel tanks |
| Container size:          | 10-20 HL              |
| Bottling period:         | July                  |
| Aging before bottling:   | 9 months              |
| Aging in bottle:         | 3 months              |
| Closure:                 | Cork                  |



## Vineyard

|                    |   |
|--------------------|---|
| Organic:           | No  |
| Vineyard location: | Roddino; Castiglione Falletto                     |
| Vineyard size:     | 1 hectare (2.47 acres)                            |
| Soil composition:  | Silt and clay                                     |
| Vine training:     | Guyot   |
| Altitude:          | 370-390 meters (1,215-1,280 feet) above sea level |

|                                       |   |
|---------------------------------------|---|
| Vine density:                         | 4,000 vines per hectare                       |
| Yield:                                | 90 quintals reduced depending on the thinning |
| Exposure:                             | Southeast/east                                |
| Years planted:                        | 1989, 2009                                    |
| Age of vines:                         | 10-30 years old                               |
| Time of harvest:                      | Mid-September                                 |
| First vintage of this wine:           | 1993  |
| Total yearly production (in bottles): | 6,000-7,000                                   |



## Tasting Notes and Food Pairings

|                      |  |
|----------------------|--|
| Tasting notes:       | Purplish red in color; very delicate, floral bouquet of violets. Full body and flavors with sweet almond finish. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F).  |
| Food pairings:       | Goes well with most salami and cold cuts as well as with pasta with tomato sauce or pizza.                       |
| Aging potential:     | 4-5 years  |
| Alcohol:             | Alc. 13% by vol.   |
| Winemaker:           | Davide Mozzone   |