

Sempre



Diano d'Alba

Sorì Bric Camparo Docg

DOCG Sorì Bric Camparo

Always an everyday possibility, as is our Dolcetto, or rather our Diano d'Alba Docg. Dry, fresh, fruity, it expresses the typicality of the Arenarie di Diano (typical terrain we find in the municipality where this wine is born, it is a chalky-clayey soil with a good presence of sand that gives the wines particular elegance). We continue to produce this wine in order to maintain biodiversity also in the vines we produce. Dolcetto represents the history of this territory, the history of the farmers and has always been the meal wine par excellence, the everyday wine (to which we want to give a positive meaning). For years, in fact, it was sold loose with an even higher value than Nebbiolo. Today we produce this wine from the oldest vineyard on our estate and try to follow the expression of the vintage from the vineyard to the cellar.

Variety: 100% Dolcetto

Altitude: 250 a.s.l.

Soil: Diano sandstone, clay-limestone with sand veins

Agriculture: organic

Training system: guyot

Average plant age: 35 years

Harvest time depending on the vintage: end of September/October

Fermentation: with indigenous yeasts

Ageing: 6 months in steel vats, 1 month in bottle