



**Dolcetto d'Alba doc  
Paulin  
2018**

**Vintage description**

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



**Grapes:** Dolcetto – **Harvest:** end of September - **Vineyards:** Langhe - **Maceration:** 6 days - **MLF:** 100% - **Ageing:** in stainless steel

**Data**

Alcohol: 13,5 % - Total acidity: 5,22 g/l – Dry extract: 28,1 g/l

**Note di degustazione**

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