



Dolcetto "BRIC DEL SALTO" D.O.C.

Azienda Agricola
SOTTIMANO

Località Cottà
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TECH

Grapes: **Dolcetto**.

Location: Neive.

Size of Vineyard: 3.50 ha.

Average production: 22.000 btls/year

THE VINEYARD

The Bric del Salto Dolcetto is the combination of three different vineyards of Dolcetto in Neive: Cottà, Basarin and San Cristoforo.

THE VINIFICATION

The fermentation and the maceration on the skins normally takes about 12 days. No selected yeasts are used. The malolactical fermentation is completed in stainless steel, where the wine remains for approximately 6 months. There is no filtering and no fining prior to bottling.

The "Bric Del Salto" Dolcetto is the result of the different soils of the "crus" in which the vines are grown. It is well balanced in all of its components, starting with its deep color, its fruity, rich and elegant nose, and a complex, lingering and fresh taste.

info and updates in our website: www.sottimano.it