



Dolcetto d'Alba doc
Paulin
2021

Vintage description

The 2021 vintage began with a mild winter, albeit one that was rich in rainfall, including snowfall, which ensured an excellent water supply that proved essential for the continuation of the campaign, which for the remainder proved to be the least rainy in recent years. Spring began a long period of good weather that continued throughout the summer, with temperatures in line with the averages for the period and without excesses, especially at night. The summer then continued steadily with little rainfall, contributing to an excellent phytosanitary and qualitative picture at harvest time. In conclusion, we can say that we obtained surprising results in terms of grape quality, perhaps also due to the fact that the quantity of production was not excessive.



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

Data

Alcohol: 14,00 % - Total acidity: 5,08 g/l – Dry extract: 27,8 g/l

Winemaker Note

The Dolcetto grape is deeply rooted in the tradition of our Langhe. Paulin wants to be a clear and clear version of it. It comes from multiple vineyards, combined in order to achieve this goal.

Tasting notes
