



PIEMONTE DOLCETTO DOC

The Santa Vittoria estate is perched on a steep hill on the left bank of the Tanaro river, overlooking the neighboring Langhe and dominating the valley below. Its tower dates back to 1386, and it stands in the eponymous village of Santa Vittoria d'Alba. Here, in soils of marine origin, consisting mainly of sand and calcareous sandstone, vineyards are ideal for producing red wines that are elegant, smooth, and of outstanding prestige. Since 2016, when renowned enologist Giorgia Lavagna joined Santa Vittoria, the winery has vinified, refined, and bottled its prestigious wines in their new cellars in Serralunga d'Alba.

Santa Vittoria's Piemonte Dolcetto is a clear, ruby-red wine with violet highlights. Its vinous bouquet is fruity, very intense, and rather attractive and persistent. Nicely dry, well-balanced, and velvety, it has a subtle almondy finish. It is a delicious everyday wine and a fine match for hot appetizers, pasta, vegetables, and uncomplicated meat dishes.

GRAPES	100% Dolcetto
LOCATION OF VINEYARDS	Alba, Treiso, La Morra and Neive
ORIENTATION	South, South-west
VINE TRAINING	Guyot
SOILS	Favorably exposed, mid-hillside vineyards
VINIFICATION	Fermentation in stainless steel vats for 6-8 days at a temperature of 24-25° C, followed by malolactic fermentation.
AGING	A short stay in steel precedes bottling, which is carried out in the spring following the harvest. The wine is released after a few months of aging in the bottle.
ALCOHOL CONTENT	13%
OENOLOGIST	Giorgio Lavagna



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