

“Buschet” Dolcetto d’Alba Superiore

The Buschet vineyard is located in Rodello at 500m of altitude, with fresh summer days and warm nights. The south-west exposure and the over 40 year old vines bring the grapes to a complete and gradual maturation. Here the grapes are picked late, when tannins are ready to make a long-living wine. I try to best emphasize the rustic character of this wine in the cellar with a long maceration and a slow aging process in wood.

TECHNICAL FILE

Grape variety: 100% Dolcetto

Vineyard location: the “Buschet” vineyard is located in Rodello, località Cagnassi at an altitude of 500m a.s.l., facing west and is more than 40 years old.

Grape harvest: between the 20th and 30th September.

Vinification: the “Buschet” vineyard grapes, characterized by small berries rich in polyphenols, are hand-picked and collected in baskets. They are then gently de-stemmed and crushed and moved to a stainless steel tank where maceration starts, together with alcoholic fermentation. After a few days manual pigeage and frequent pumping over optimize the extraction that continues until the drawing off of the wine.

Ageing: after 10-12 days from the end of alcoholic fermentation the wine is aged in the best old barriques. Despite being a wine usually drunk young, this type of Dolcetto is rich in structure, tannins and acidity, thus requiring a longer aging process in wood.

Organoleptic properties: intense ruby red, with cherry, almond and ink to the nose. A caressing warm wine with a long aftertaste, its tannins ensuring longevity.

Pairings. A wine suited to all courses, excellent with pasta dishes, meat, medium aged cheeses. You will be surprised by its versatility, so try and find your ideal pairing!

Serving temperature: between 18° and 20° C, it is pleasantly appreciated up to 10 years after harvesting.

Annual bottle production: around 2500 a year.