



2021 Dolcetto

2021 Summer

Normal summer. About 85mm rain in February and again in March. But many hot and sunny days.

Harvest

Harvested in late March. The fruit was in excellent condition with high sugars, great colour and ripe tannins.

Dolcetto means 'little sweet one' and refers not to the wine but to the bunches being large but the berries very small. And they ripen early in the summer, making them sweet.

Fermentation & Maturation

We fermented the fruit in open top vats, leaving the skins in the wine for an extended period. In Piedmonte, where Dolcetto is grown and made, the wines are generally released young, with little oak, but firm tannins. To be consumed young as well.

We tried to replicate this method with this 2021 Dolcetto.

Palate

Deep ruby with soft tannins, this is a wine brimming with dark red berries.

Absolutely delicious, and very reminiscent of the best of Italian examples.