





Diano d'Alba

Denominazione di Origine Controllata

This is one of our cellar's most representative wines, as it is the most characteristic of the only village where it is produced, Diano d'Alba.

Sorì means a vineyard with the best exposure to the sun in the local Piedmontese dialect. Our Sorì is Bric Camparo. Diano d'Alba can be called the local farmer's wine. It always used to be the most popular wine to drink with meals in the Langhe, and for us it still is: we like to enjoy this very simple, yet equally magnificent wine at both lunch and dinner.

Grape variety: 100% Dolcetto
Growing location: Diano d'Alba
Average age of vines: 30/40 years
Vineyard aspect: south-east, south-west

Soil: clayey-calcareous, calcareous-siliceous; marl of Diano

Average vineyard elevation: 250 a.s.l. Yield in grapes per hectare: 8 tons

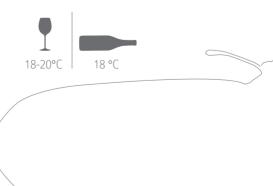
Method of vinification: harvested by hand in boxes in September. The grapes are pressed and transferred into temperature-controlled stainless steel tanks. Traditional fermentation with daily pumping of the must over the cap for at least 15 days, after which the wine is drawn off and stored in stainless steel tanks for 12 months. It is then cellared in Bordeaux bottles with natural corks for a further 3/6 months prior to its release.

Store: horizontally, in a cool, dry place

TASTING PROPERTIES

Intense ruby red, with slightly spicy and vinous aromas of wild berries and cherries. Velvety, soft and full-bodied on the palate, with a typical almondy aftertaste

This is one of the Langa's historic wines, so **it goes wonderfully** with our local dishes as well as others, such as tagliatelle with meat sauce, filled pastas, cold cuts, boiled meats, poultry and semi-hard cheeses.



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