

Cantine Povero

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Monferrato DOC



Capitano Dolcetto Monferrato 2024

VARIETALS

100% Dolcetto

VINEYARD PHILOSOPHY

Organic farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
50 hectares	322 meters	Hilly	Sandy and clayey

YIELD	DENSITY	CULTIVATION
9,000 kg per hectare	3,500 - 10,000 vines per hectare	Espalier trained guyot pruning

CLIMATE

Cooling breezes and light rains in the spring, hot, humid weather in the summer, thick fog in the fall, and snow in the long winter.

HARVEST PERIOD

Manually harvested.

VINIFICATION

Fermentation in stainless steel, temperature-controlled tanks at 26°C over 6/8 days. Malolactic fermentation at 20°C.

AGING

Aged for 6 months in stainless steel. Cross-flow filtration.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT
13% Alc./Vol.	5.51 g/l	27.6 g/l

TASTING & PAIRINGS

Appearance: Ruby red with violet reflections.
Nose: Delicate and fruity, with notes of red berries, cherry, and violet.
Palate: Velvety, slightly tannin, and pleasantly dry.
Pairings: Highly adaptable. Superb with meat based dishes.
Serving Temperature: 57-60°F



AVAILABLE FORMATS
750 ml



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