



OVADA

Dolcetto d'Ovada Superiore docg



Winner of the prize "Marengo DOC BIO Award 2018"

1st place among certified Italian organic wines from Piedmont region.



ANALYTICAL DATA

Vintage 2016:

Alcohol strength	13,57% vol
Total acidity	4,95 g/l
Dry extract	26,2 g/l
Sugars	0,1 g/l
Total sulphur dioxide	40 mg/l

VINEYARD

Location: Piedmont region - municipality of Ovada.

One hour southern from Milan, thirty minutes norther from the Genoa's see.

Aspect: south facing, at an altitude of around 300 meters above sea level

Soil type: silt loam with a subalkaline reaction

Grapes: 100% selected Dolcetto grapes

Vines per hectare: 4500

Training system: vertical Shoot Positioning with Guyot pruning

CELLAR

Vinification: the grapes are rigorously selected and hand-picked by the vine. Spontaneous fermentation, maceration of 10-15 days, maturation and aging in steel tanks for over 12 months, to flaunt the best characteristics of the wine.

TASTING NOTES

Ruby red, tending towards purple. Fresh bouquet, clean, and characteristic. An enveloping taste, that is rounded, and stays in your mouth.

Its aftertaste is almost dry.

ANALYTICAL DATA

Vintage		2017	2018
Alcohol content	% vol	13,69	13,18
Total acidity	g/l	5,02	5,3
Solid residue	g/l	26,6	28,3
Total sulphur dioxide	mg/l	54	82



CERTIFICATION:

Castello Grillano's wines are certified ORGANIC by ICEA and suitable for a vegan diet.