



GHERLAN OVADA RISERVA DOCG Organic Wine

<< VINEYARD

Location: Municipality of Ovada sheet no. 1 map section 197p

Aspect: South facing

Soil type: silt loam with a subalkaline reaction

Grapes: 100% Dolcetto

Vines per hectare: 4500

Cultivation system: Counter-espalier with Guyot pruning.

Growing Techniques: The Castello di Grillano uses organic farming methods avoiding not only synthetic pesticides, weed killers and 'chemical' fertilisers, but also preserving soil fertility through appropriate wine-making practices and green manures, in harmony with nature. As a result, the soil is revived. The vineyard's balanced management is ensured by proper pruning methods based on the plant's physiology, careful canopy management (green pruning and leaf-stripping), accurate checks of the grapes' sanitary conditions, and, in particular, by controlling production (bunch thinning). These operations are carried out manually by expert wine-growers and ensure high-quality wine fully expressing its terroir.

Harvesting period: Middle of September

<< WINERY

Vinification process: The collection of grape berries in the vineyard to simulate laboratory pressing allows to both monitor the ripening of grapes and to devote, even before harvesting, the best production to Dolcetto di Ovada Superiore. The peculiar characteristics of this grape variety allow for a 6-7 day maceration, with not too frequent, though intense, pump-overs. After malolactic fermentation and repeated decanting, this wine is ready for a long maturation period in large oak barrels, which can last over 12 months. Its power is further enhanced after the right period of bottle maturation.

<< SERVING SUGGESTIONS

Ruby red with traces of garnet. Ethereal, complex bouquet with delicate yet subtle wood notes. The flavour reflects the aroma, confirming a perfectly harmonious combination obtained from careful selection of grapes, accurate fermentation, and correct and controlled ageing. A "Franco Tinto proof" wine.

<< ANALYTICAL DATA

	Vintage	2013	2014	2015	2016	2018
Alcohol content % vol		13,70	13,80	13,68	13,78	14,16
Total acidity g/l		5,70	5,53	4,84	5,11	5,26
Solid residue g/l		29,0	31,03	25,7	25,2	27,5
Sugars g/l		2,0	1,14	0,2	0,42	1,4
Total sulphur dioxide mg/l		49	65,0	35,0	66,0	94

