



DOLCETTO DIANO D'ALBA 'SORÌ DEL CASCINOTTO'

Piemonte, Italy
Arnaldo Rivera

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Method & Production

Dolcetto di Diano Sorì del Cascinotto is a single vineyard wine from a vineyard dating back to 1971. Sorì del Cascinotto is also an official Cru, one of the 76 official Crus of the Appellation, which is known for producing some of the highest expressions of the Dolcetto grape due to its unique microclimate.

Manual harvest of the Dolcetto grapes. Fermentation and maceration in stainless steel for about one week at a controlled temperature using selected yeasts. Spontaneous malolactic fermentation. Aging for 6 months in stainless steel.

Tasting Notes

Intense ruby red colour with a violet hue. Cherry and wild berries fill the nose of this fruit-driven wine with a hint of violet. Following through on the palate which is round and really well balanced, with a velvety texture and smooth finish.

Food Matching

Very versatile. Tomato-based pasta sauces, meatballs, and aubergine parmigiana would all pair really nicely.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|---|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| AR1122 | Dolcetto Diano d'Alba 'Sorì del Cascinotto' | Dolcetto | 2022 | 13.0% | Cork | 6X0.75lt | No | No | No | No |