



PRODUCER PROFILE

Estate owned by: Pier Carlo Cortese
 Winemaker: Pier Carlo Cortese
 Total acreage under vine: 20
 Estate founded: 1971
 Winery production: 10,000 Bottles
 Region: Piemonte
 Country: Italy

Giuseppe Cortese Langhe Dolcetto 2022

WINE DESCRIPTION

This wine is made from 100% Dolcetto from 25-30 year old vines in the Trifolera zone, which is named after the prized white truffles that can be found in the area. The grapes are harvested in late September and vinified entirely in stainless steel tanks to ensure maximum freshness and fragrance.

The first of three crests extending from Tre Stelle to Martinenga, the Trifolera vineyard mention has never been used to produce Barbaresco wine. Few are the levels of quality comparable to the top in this field, which explains why there is a higher number of Dolcetto and Barbera vineyards.

Vinification and storage exclusively in stainless steel.

TASTING NOTES

Ruby red in color with violet tints, the Langhe Dolcetto DOC entices the senses with notes of juicy black cherries, black currants and violets. This wine is very elegant and velvety with harmonious flavors and a pleasantly bitter aftertaste.

FOOD PAIRING

This wine is highly recommended with vegetable pastas, roasted game hens or pork tenderloin with cranberry sauce.

VINEYARD & PRODUCTION INFO

Vineyard name:	Trifolera
Vineyard size:	5
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	900 feet
Vines/acre:	1,800
Yield/acre:	2.8 tons
Exposure:	Western
Year vineyard planted:	1960s
Harvest time:	September
First vintage of this wine:	1971
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	100% Dolcetto
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-7 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	50 hl
Length of aging before bottling:	6
Length of bottle aging:	3-4 months
Time on its skins:	5
Total SO ₂ :	96 mg/L

ANALYTICAL DATA

Alcohol:	12.7%
Residual sugar:	0.4 g/L
Acidity:	5.3 g/L
Dry extract:	28.5 g/L