



Poderi Elia Dolcetto d'Alba D.O.C.

(dohl-CHAY-toh DAHL-bah)

From winemaker Federico Stella comes this truly wonderful Dolcetto. Clean, stinging rhubarb, pleasant toastiness, and bright red fruits with a nice touch of sweet cigar smokiness. Very smooth, with the “cashmere” tannins that Stella so gracefully presents in his wines, this Dolcetto is a perfect example of classic Piemonte style for an everyday wine.



LOCATION

Piemonte, Italia.
(Town of Neive)
9 hectares. 350-400 meters.



SOIL

White tufo (clay and sand).



ESTATE

Poderi Elia.
(poh-DAY-ree ay-LEE-ah)



VINE

Guyot.
3,000-4,600 vines per hectare.
.75 bottle per plant average yield.



WINEMAKER

Federico Stella.
(fay-day-REE-ko STAY-lah)



VINIFICATION

Fermentation in temperature
controlled tanks for 10 days.



VARIETALS

100% Dolcetto d'Alba.



BARREL

1st and 2nd passage French oak.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

6 months in the barrel.
3 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

1,300 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Pork chops, grilled salmon,
and Montebore cheese.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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