



## OVADA d.o.c.g. Organic Wine



### >> VINEYARD

**Location:** Municipality of Ovada sheet no. 1 map section 490p;

**Aspect:** South-facing; **Soil type:** silt loam with a subalkaline reaction;

**Grapes:** 100% Dolcetto; **Vines per hectare:** 4500

**Training system:** Vertical Shoot Positioning 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:** Mid-September

### >> WINE CELLAR

**Vinification:** The wine-making process reflects the company's philosophy and organic certification. The grapes are picked, put into crates with holes, and immediately taken to the wine cellar where they are pressed and macerated for 10-15 days at a controlled temperature of 28°C. Fermentation is spontaneous. The extraction of colour is encouraged by frequent manual pump-overs with air. The end of alcoholic fermentation is followed by malolactic fermentation – also non-induced – which naturally contributes to a gentler wine. Several racking procedures and the winter chill contribute to its clarification until it is ready for bottling.

### >> TASTING NOTES

Intense ruby red. Fruity bouquet, continuously evolving. Smooth and lively on the palate, with a typically dry aftertaste.

### >> ANALYTICAL DATA

#### Grape Harvest

	2017	2018	2021
Alcohol strength %vol	13,69	13,22	14,25
Total acidity g/l	5,02	5,3	5,17
Dry extract g/l	26,6	28,3	26,1
Sugars g/l	1	0,6	<0,5
Total sulphur dioxide mg/l	54	82	8 <b>No sulphites added</b>

