

CANTINE DEL CASTELLO DI RE CARLO ALBERTO



CASTELLO DI VERDUNO

Dolcetto d'Alba Doc 2013

Campot

Vineyard and grape

The Campot vineyard (280 m a.s.l.) is located in the village of Barbaresco, on land registry map sheet V, on parcel.101 (planted in 1997) and 413 (planted in 1970). The total area is 0.54 hectares.

All the vines are grown with Dolcetto grape. The vineyard faces east, on white soil of a mainly limestone composition.

Harvest and maceration

The grapes are picked by hand, sorting only the best bunches and placing them into a 20 kilos baskets. The harvest took place on the 19th September 2013. The maceration lasted for 9 days in stainless steel tanks, with regular punching down of the cap.

Ageing

The wine ages for 10 months and a half in steel tanks and 3 months in bottle before its release.

Bottling

The bottling took place, without filtration, on the 28th of July 2014, with batch L14-02.

The 2013 production has been of 6000 x 0.75 l. Albeisa bottles.

Tasting notes

Purple red colour rich in violet highlights. Clean-cut notes of red and black fruits, cherries, violets and plums. Rich and sweetly expressive with a long and balance finish.

Chemical Analysis

Alcohol 13.5% by Vol.

Total acidity 5.2 g/l

pH 3.45

Particularity

The name Campot in piedmontese dialect means “vineyard located in the highest part of the hill”, where the sunlight reaches the rows all the day long.

Vintage 2013

The 2013 harvest will be remembered as “vintage” in the sense that on average picking operations began 15 days later than over the last 10 years, and ended early in November with the last bunches of nebbiolo. In particular, the beginning of the vine’s vegetative cycle was conditioned by a sluggish start to Spring, and low average temperatures in March and April. The period between April and throughout the month of May featured plenty of rainfall with a total of 18 days of rain. In June, the conditions linked to atmospheric events gradually improved, leading into a highly positive July for the physiology of the vine, partly due to greater meteorological stability.

Nebbiolo is the variety that benefited the most towards the end of the season, when it was able to enjoy the high temperatures recorded in September and October

