

# CASCINA PENNA-CURRADO

Dolcetto d'Alba

Bricco Lago

Denominazione di origine controllata



**VINTAGE:** 2022



Dolcetto  
100%

**VINEYARD:** San Sebastiano, Monforte d'Alba.  
Grapes from three small vineyards, where the average age of the vines is 40 years.

**WINEMAKING TECHNIQUE:** There is little pumping over during the ten days of very simple wild yeast fermentation. The subsequent spontaneous malolactic fermentation does not take place until the following spring. After a short period of barrel ageing, the wine is bottled the following summer.

**DESCRIPTION:** Red tinged with light purple. Bursting with cherry and mixed berry notes on the nose. Evolved and spicy on the palate, with enveloping tannins and a velvety finish.