

CASCINA PENNA-CURRADO

Dolcetto d'Alba DOC

Bricco Lago

Denominazione di origine controllata



VINTAGE: 2025



Dolcetto
100%

VINEYARD: San Sebastiano, Monforte d'Alba. The wine comes from three small vineyards that are 40 to 50 years old and located in one of the areas that has always been best suited to showing what Dolcetto really has to offer.

WINEMAKING TECHNIQUE: For a project during his last year at Oenological School in 1988, Luca experimented with 60% whole-bunch fermentation. We have now decided to revive his insightful, innovative idea, presenting a contemporary take that restores the central role and underlines the identity of a historic grape variety with deep roots in its terroir. After six days of cold maceration, the wine with 60% whole-bunch, slowly takes shape during 13 days of fermentation, evolving naturally with the help of indigenous yeasts. Throughout this phase, foot treading is alternated with short daily pumping over, gently guiding the must without forcing extraction. The wine is given however long it needs for spontaneous malolactic fermentation. Its verve and integrity are preserved by ageing in concrete until it is bottled the following summer.

DESCRIPTION: The red colour of the wine is tinged with light purple hues. Wild berries and cherries burst forth on the nose, followed by more subtle nuances. The palate is airy and gently spiced, with light and polished but well-defined tannins leading to a long, smooth, and harmonious finish.