

CASCINA PENNA-CURRADO

Dolcetto d'Alba DOC Bricco Lago

Denominazione di origine controllata



VINTAGE: 2024



Dolcetto
100%

VINEYARD: San Sebastiano, Monforte d'Alba. The grapes come 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 traditional Dolcetto.

WINEMAKING TECHNIQUE: During his last year at Oenological School in 1988, Luca experimented with 50% whole-bunch fermentation, an unconventional approach for Dolcetto at the time. It has now been wholeheartedly embraced once again, in order to present a contemporary take on an identity-driven grape variety. Five days of cold maceration are followed by 14 days of spontaneous, whole-cluster fermentation with indigenous yeast. Extraction is carefully managed through foot treading and short daily pumping over, keeping the profile delicate and balanced. Spontaneous malolactic fermentation follows. The wine is aged in concrete until it is bottled the following summer. This gives rise to a Dolcetto full of finesse and balance, with natural drinkability brought to the forefront as a defining feature of the vintage.

DESCRIPTION: It is a red colour with light violet hues. The nose instantly reveals notes of wild berries and cherry, as part of a fresh and straightforward aromatic profile. On the palate, the wine is supple and refined, with fine-grained tannins that are less pronounced than in previous vintages, leading to a velvety smooth and persistent finish.