

P R A N D I



CRISTINA PRANDI – Dolcetto d'Alba

Grape variety: Dolcetto

Production area: Piedmont- Serralunga D'Alba, Gianetto

Exposure: north

Soil composition: Marne di Sant'Agata

Elevation: approx 1050- 1350 feet

Cultivation: vertical trellised, Guyot pruning.

The vintage is interpreted in concomitance with the particularities of each harvest.

Agriculture is based on sensitivity to the vine.

The vineyard is surrounded by an enchanting forest in Serralunga D'alba - MeGa Gianetto. The vines are old and resistant, they are worked by hand, organic cultivation and mechanization is not possible due to the steepness. Working at Gianetto is a complete immersion in nature

Winemaking: The harvest is in September.

The grapes, harvested by hand in small airy boxes, are crushed and de-stemmed and fermented in concrete without the addition of selected yeasts. The fermentation started with naturally occurring yeasts on the skins. After a maceration in cement or stainless steel, it is drawn off and after having carried out the malolactic fermentation it begins the same tank. It is bottled in the spring months without filtration and clarification.

Langa's tradition is the key.