



## “Garabei” Dolcetto di Diano d’Alba Superiore

Denominazione di Origine Controllata e Garantita

**VINTAGE 2022**

The finest expression of Dolcetto among those made by the Abrigo family. Complex and elegant, as well as being a reference wine among those made with 100% Dolcetto, Garabei has excellent potential for ageing.

**GRAPE VARIETY:** 100% Dolcetto

**PARCEL:** “Garabei” is the name that indicates the estate's oldest parcel, the vineyard was planted in 1968, the year the estate was established. Vines that are over fifty years old and the diversity of the rootstocks and clones give Garabei innate complexity.

It is on a very steep hill, where the lean and dry calcareous soil is shallow, characterised by layers of more or less compact sand alternating with grey sandstones.

South, south-westerly exposure.

Altitude 350 m above sea level.

Typical espalier vineyards and Guyot pruning, average plant density of 4100 vines per hectare.

**HARVEST:** first half of September. When completely ripe the grapes are harvested into crates to fully preserve their integrity.

**GRAPE YIELD PER HECTARE:** 8000 kg

**VINIFICATION:** The grapes are gently destemmed and the whole berries are fermented immediately, thanks to the fermentation starter of indigenous yeasts made few days before the harvest. The process of pumping over and delestage may vary during the fermentation. 9 days of maceration on the skins and soft pressing retaining only the wine extracted at low pressure. Spontaneous malo-lactic fermentation in stainless steel tanks and cold tartaric stabilisation during the winter months.

**AGEING:** It rests in concrete tanks until the summer following the harvest, being racked a few times to encourage natural settling and stabilisation.

The wine was bottled in August 2023, just few days before Michele Abrigo was born. Aged for twelve months before being released onto the market.

**DESCRIPTION:** Deep ruby red with the typical violet highlights of Dolcetto di Diano d'Alba. Energy and vitality are perceived in the clear aromas of morello cherry and blueberry. Garabei is fine and elegant, has soft and enveloping tannins. The wine's good acidity preserves the taste and sustains the very smooth and persistent finish. As it ages, it tends to lose the violet highlights and is enriched with brushwood and earthy notes. It evolves perfectly during the five years after harvest, continuing to age beautifully for over 10 years in the best vintages. Recommended with aged hams, hard cheeses, filled pasta, grilled vegetables and light main courses.

**SERVING TEMPERATURE:** 16-18° C

## ANALYTICAL DATA

**ALCOHOL:** 14.05 % alc. by volume

**PH:** 3.60

**TOTAL ACIDITY:** 5.45 g/L expressed in tartaric acid

**SUGAR FREE DRY EXTRACT:** 26.5 g/L

**TOTAL SULPHURE DIOXIDE:** 64 mg/L