

Cascina Ballarin

DOLCETTO D'ALBA DOC Pilade

Grape varietal: 100% Dolcetto

Planting layout: 2.30 x 0.90 m

Altitude: 230-260 metres a.s.l.

Exposure: south-east

Vine training technique: guyot

Age of vines: 30-40 years

Yield per hectare: 75 quintals of grapes/ha

Soil: limestone – blue marlstone - sand

Harvest: late September

Vinification: traditional in temperature controlled tanks

Ageing: 6 months in stainless steel tanks

Further ageing: 6 months in the bottle

Sensory characteristics: Bright ruby red colour. Intense, fresh, fruity and winy bouquet. Elegant palate, savoury and velvety, medium-bodied. Excellent as an everyday wine. The grapes come from the vineyards in La Morra and the wine is aged exclusively in stainless steel tanks.

INTERESTING FACTS

This wine was named Pilade in memory of Mr. Pilade, former owner of a portion of the vineyard that belongs to us today.



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