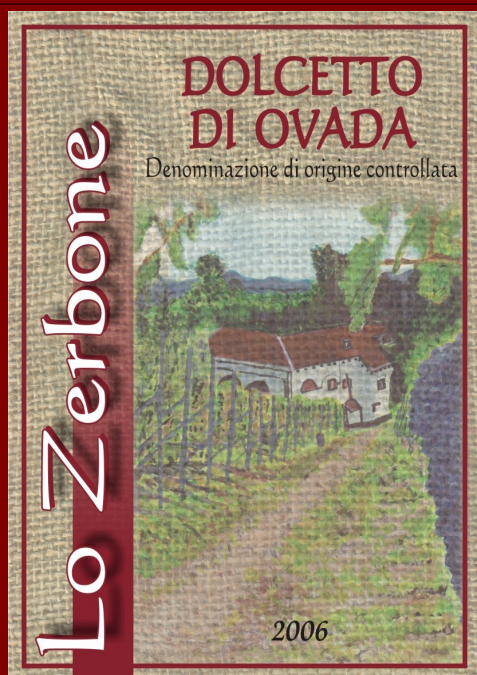


# "Lo Zerbone", Dolcetto di Ovada DOC

Principal product of our vineyards. Very traditional ruby red wine, fermentation in steel tanks. Dry, very persistent spicy and fruity taste. For all dishes. Service temperature 16-18°C



## Grape-vine

Dolcetto harvested from 19/09/06 till 23/09/06

## Vinification

15 days in steel tank, fermentation temperature 26°C, selected yeast

## Winemaking

9 months in steel tank INOX, during winter period of 2 months by 0°C for tartaric stabilisation, malolactic fermentation. This wine was not corrected with must or sugar neither acidified or disacidified. Before being sold aged other 3 months in bottle

## Bottling

lot LR701, 5300 bottles

## Analytic description

alcol: 13,5 % Vol., total acidità: 5,4g/l, extract: 27,1 g/l, sugar residue: 2,0 g/l

**AZIENDA AGRICOLA LO ZERBONE DI FABIO EMILIO SOMAZZI**

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