

"Nejr", Dolcetto di Ovada DOC Superiore 2007

Selection for late harvest of Dolcetto, harmonious, dry, well structured red wine. Small production and a partial maturation in old oak barrels make Nejr to our speciality. Service temperature 16-18°C, very good with dishes of roast meat.



Grape-vine

Dolcetto harvested from 08/09/07 till 15/09/07
(selection for late harvest)

Vinification

20 days in steel tank , fermentation temperature 26°C, part selected part natural yeast, on the end of fermentation 1/3 is aged in old oak barrels

Winemaking

aged min. 12 months, 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 6 months in bottle

Bottling

lot LR802, 5200 bottles

Analytic description

alcol: 14,5 % Vol. , total acidity 5,0 g/l, extract: 28,7 g/l, sugar residue: 3 g/l

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