

TECHNICAL SHEET

Name: **Ricciaia**

Denomination: Dolcetto d'Alba DOC

Variety: Dolcetto 100%

Harvest: manual in cases

Vinification: pressing and immediate fermentation in steel tanks with temperature control. Fermentation for about 7 days with manual punching down and regular gravity pumping over. Post-fermentation maceration for 20 days.

FML: in steel

Ageing: about 12 months in steel tanks

Production: about 4 000 -8 000 bottles a year

Tasting notes

Colour: ruby red

Bouquet: intense, with vinous features, berries, spices, balsamic notes

Taste: soft and fleshy on the palate, it shows acidity and cohesive tannins, pleasantly bitter

Service temperature: 16-18°C

Recommended pairings: vegetable appetizers, cold cuts, red meats, risotto, mushrooms and legumes.

The name: the hedgehog is our symbol, being round and hard, just like a "biòca". The ricciaia is a pile of chestnut trees, called "maròn" in Piedmontese, which are part of the gastronomic tradition of Cuneo, the capital of our province.



La Biòca S.r.l.agricola

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