

DOLCETTO D'ASTI

DOC

Cardin

It was the beginning of the 1980s when Lorenzo, who was just over twenty years old and fresh out of Oenology School in Alba, identified a unique terroir within his family's estate. The Cardin vineyard, which faces south, has strongly calcareous soil, rich in tufa and veins of marl. Here Dolcetto reaches its qualitative zenith, both in terms of richness and elegance. The 1985 vintage celebrated the first single vinification of this vineyard. The resulting wine amazed both Lorenzo and his father Giacomo: as the years have gone by, Cardin has become a symbol of our estate.

Type: Dolcetto d'Asti D.O.C.

Grape variety: 100% Dolcetto

First vintage produced: 1985

Altitude: 260 m above sea level

Soil: loam-silt-clay (15% sand, 50% silt, 35% clay)

Harvest: second ten days of September

Vinification: after selection in the vineyard, the grapes are harvested by hand into 20 kg crates and taken to the cellar, where they are destemmed and softly crushed. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 26-28°C. The duration of maceration varies depending on the vintage, lasting between 8 and 10 days. During this time, the must is pumped over several times with increasing frequency and duration. Maceration is followed by racking and malo-lactic fermentation in steel. After a few months of ageing, the wine is bottled and released for sale from March of the following year.



CAVALLERO
AZIENDA AGRICOLA