

# ENOTRIA

## 2016 Dolcetto

*Mendocino County*

### Background

Dolcetto (meaning “little sweet one”) is a grape native to northwestern Italy and grows primarily in the hills of the Alba and Dogliani areas of the Piemonte region. Dolcetto is one of the first red wines of the vintage that the Piemontese start drinking. In Mendocino County these wines are jam-packed with the essence of fresh fruit and are not generally as earthy as their Piemontese cousins.

### Vineyards

This vintage marks our 21<sup>st</sup> release of Dolcetto. 2016 was an extremely good year with cooperative weather. All of the Dolcetto comes from the Fog Creek Vineyard in the Ukiah Valley.

### Winemaking

The grapes were hand-harvested at the end of the first week in October at an average of 24.8 degrees brix and were crushed into small open-top stainless steel tanks. After a four day cold soak the must was punched down and pumped over twice daily for 12 days. After pressing, the wine was aged in a combination of French Burgundy and American oak barrels, including 15% new heavy toast barrels, for 48 months, egg white fined, and rough filtered into the bottle.

### Winemaker Comments

This wine is dark purple in color with inviting fruit flavors and aromas of blackberries, boysenberries and dark Bing cherries that mingle with undertones of toasty oak. The finish is fresh and long lasting with hints of spice. It is a wine that can be enjoyed young but has the depth to age for several years.

### Winemaking Data

#### Harvest

Date: October 7<sup>th</sup>, 2021

#### Fermentation & Aging

Fermentation: 4 days of cold soak, punched down and pumped over twice a day for 12 days in stainless open top fermentors

Aging: 48 months in French and American Burgundy barrels (15% new)

#### Wine

Blend: 100% Dolcetto

Alcohol: 14.5%

Total Acidity: 6.9 g/L

pH: 3.38

Residual Sugar: 0.4 g/L



### Food Pairing:

This wine excellent when paired with roasted pork tenderloin in blackberry reduction sauce or a northern Italian-style lasagna with chicken livers and béchamel.

### For Additional Information

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