

Rio Del Lupo



DOLCETTO D'ASTI

ORIGIN

The Azienda Agricola di Malte Wandel – Rio de Lupo – got its name after a small river running through a creek very near to the estate. The vineyard belongs to the mountain municipality of Loazzolo in the province of Asti and is situated in the heart of the Monferrato, one of the most famous North Italian wine regions in the Piedmont. Only some miles away visitors find the medieval town of Alba, being known worldwide as the centre of truffle business. The region is also the origin of the so called Piedmont cherry, a sweet delicacy when covered with chocolate. But for sure it is the wine production which dominates the region. For decades the owners of Rio del Lupo are producing their Dolcetto, supported by the lifelong knowledge of regional wine growers and supervised by oenological experts. Since 2006 also Nebbiolo and Arneis grapes are growing on Rio del Lupo's vineyards.

VINEYARD

The azienda produces its Dolcetto grapes on 0,3 ha south-west facing slopes with a 30% decline, altitude about 450 metres above sea level. This position guarantees bright Mediterranean sunshine over the whole day smoothed from time to time by a veil of mist which is typical for the whole region. It is a perfect climate for the Dolcetto grapes: Fertile soil and occasional heavy rainfalls also favour the growth of fruit trees of all kinds, but mainly almond- and peach trees and figs, and on the surrounding stone walls tufts of sage, rosemary and lavender accompanied by large rose bushes.

PRODUCTION

The harvest begins at the end of September when the Dolcetto grapes are ripe in their beautiful dark red colour. The grapes are harvested by hand. After the grapes have been delivered to a local expert firm the wine makers start the production process in the name of the Azienda Agricola di Malte Wandel using most modern technologies combined with old knowledge and experience. After the grapes are pressed and worked out the wine-to-be ripens in large, temperature controlled steel tanks between five and six months. Before being bottled you can already enjoy its characteristic intensive and fresh fragrance with the typical almond note promising the pleasure of a wonderful wine.



Azienda Agricola Malte Wandel

Regione Ronconuovo, 13 – 14050 Loazzolo (AT) – Partita IVA 01325570057

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TASTING NOTES

When bottled our DOLCETTO D'ASTI needs some months of rest to develop its final bouquet of a strong, powerful and dry red wine. You will enjoy its individual and lively character, a combination of acid fruit, primarily cherries, and almond notes. The Dolcetto is something very special. Deeply loved by wine connoisseurs the DOLCETTO D'ASTI is no mainstream wine, it is absolutely independent from fashion trends.

Nobody should be irritated by its name DOLCETTO. It has nothing to do with the Italian word *dolce* for sweet. The DOLCETTO is not to be mistaken as a sweet dessert wine. Our DOLCETTO D'ASTI is a unique, dry and light every day red wine. It is so uncomplicated that winemakers themselves drink it around the year.

GASTRONOMIC MATCHING

Served at the perfect temperature of 17° Celsius the DOLCETTO D'ASTI may be tasted together with Italian food, especially noodle dishes. It perfectly accompanies cheese of all sorts. Do never drink it too cold and leave the bottle open before consumption at least for a couple of hours.

OENOLOGICAL CHARACTERISTICS

Alcohol contents: 12,5 %;
acid total 5,00 g/l, no sugar residue.

PACKAGING

6 bottles of 75cl per carton.



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