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*... in the heart of the Langhe
... the epitome of Dolcetto*

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ALARIO CLAUDIO – DOLCETTO DI DIANO D'ALBA MONTAGRILLO



Claudio Alario is unflashy and charming, he is the embodiment of his own wines which have more to them than immediately meets the eye. The winery dates back to the 1900's when Claudio's grandfather was supplying grapes to other wineries. Three generations later Claudio had the conviction (and, as it turns out, ability) to produce very fine wines of his own from the family's prime vineyards. He is respected as one of the finest producers in Diano D'Alba.

Viticulture

The vines have an age that varies between 20 and 50 years and they all enjoy privileged exposures. We are located in Diano d'Alba, a small rural village, situated on soft, green hills. The geographic coordinates are important to know the peculiarities of a unique territory: the same peculiarities that Claudio Alario knows, owner & soul of the company.

For three generations they have dedicated ourselves with seriousness and dedication to the care and cultivation of vines and the sale of grapes, but it is only thanks to Claudio that the family has come to wine making and then bottling the wines. In fact, in 1988, this young and ambitious producer, treasuring the notions learned at the Higher Institute of Agriculture and of some years of direct experience in the field, decided to transform the generous products of his vines into wine.

Diano D'Alba rises to a height of 500m above sea level to dominate the landscape of the Langhe hills. The area is best-known for its Dolcetto but now the family also has vineyards in the Barolo territory sandwiched between Grinzane and Serralunga.

Vinification

Claudio Alario started by producing only the Dolcetto, to continue with the Nebbiolo and the Barbera and to arrive in 1995 also to the Barolo.

The family's philosophy is to seek a continuous and constant improvement with the goal, last, to reach an ever greater quality. In particular, today, the commitment is all profuse in the realization of a low yield in the vineyard in order to guarantee to the wine a superior quality.

This was followed by Barbera, Nebbiolo, and, in 1995, his first Barolo. He now produces no fewer than three separate, single vineyard Dolcettos. From his beguiling Dolcetto to the complex yet approachable Barolo Riva which has won accolades to rival many of the region's finest, his wines are invariably beautifully made, marrying profundity and richness to accessibility; tannins and acidity to ripe fruits.





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SKU:	825663
Region:	Piedmont
Classification:	Diano d'Alba DOCG
Vintage:	2018
Grapes:	100% Dolcetto
Vineyard:	25 years old vines
Soil Composition:	Medium calcareous mixture
Vineyard Training:	Guyot
Density/Yield:	4000-5000 vines per hectare
Fermentation:	In stainless steel vats with thermo rotofermentatori
Aging:	1 year in stainless steel tank
Alcohol:	14.0%
Residual Sugar:	2.50g/l
PH:	3.33g/l
TA:	5.70 g/l
FreeSO2:	60mg/l
TotalSO2:	66mg/l

Tasting Note:

In the nose, intense aromas of flowers, berries, and cherries provide a seductive background to explore the combination of freshness and warmth of Dolcetto. The flavours are well harmonized with ripe tannins and fresh acidity, giving way to a long, smooth finish.

Pairing suggestion:

Perfectly suited to be served with appetizers, red sauce pasta dishes, roasted meats, and pizza.

Sales Facts:

- Respected as one of the finest Producer in Diano d'Alba
- Served between 16-18 Degrees