



ÈL FÓL 2021



APPELLATION: Monferrato DOC Dolcetto
COLOR: deep red
ALCOHOL: 14.5% vol
PRODUCTION AREA: Olivola (AL)
SOIL: high % of limestone and good balance between loam and clay
GRAPE VARIETY: Dolcetto 100%
ALTITUDE: 290 m asl
EXPOSURE: South/West
TRAINING SYSTEM: guyot
HARVEST PERIOD: 18th September 2021
HARVEST METHOD: hand-picked
YEAR OF PLANTATION: 2015
YIELD PER HECTARE: 8.5 tons
FERMENTATION: alcoholic fermentation in steel at 28°C
SKIN CONTACT: 9 days at 28°C
MATURATION: 4 months in steel, 15 months in French oak barriques
BOTTLING: 19th July 2023
QUANTITY: 1,550 bottles
SERVING TEMPERATURE: 16/18 °C
ESTIMATED PEAK OF MATURATION: 5 years

NOTES: taking the jester's many personalities and abilities as an example, the label "Èl Fól" is born. We overturn the rules of the game giving life every year, with our best grape varieties, to a unique and limited production.

FOOD PAIRING: taste it exclusively in our tasting room, in front of the fireplace, on a cold winter day.

FORMATS: 750 ml