

# LA SMILLA

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## VINEYARD

Exposure and Altitude	South-East 250 m above sea level
Type of Land	Clay
Average Age of Vines	20 years
Training System	Guyot

## GRAPES

Blend	Dolcetto 100%
Yield per hectare	80 Ql per Ha
Harvest period	Mid-september
Harvest method	Grapes are harvested by hand in a box

## WINE

### Vinification

Fermentation Tanks	Traditional maceration of the skins with frequent mixing in the early days
Length of Fermentation	Stainless steel and cement
Malolactic fermentation	15 days
Method and length of refinement	Yes
	Sur Lies 1 month

## BOTTLE

First year of production	1984
Classification	Dolcetto d'Ovada Doc
Bottling period	Following summer after the harvest
Aging in barrel	9 months
Aging in bottle	3 - 6 months
Placing on the market	Autumn

## AT THE TABLE

Consumption time	36 - 48 months
	Fresh and pleasant, once bottled its notes of freshness are enhanced and, over time, evolve into more complex aromas
Colour	Ruby red
Aroma	Violet, Morello cherry, red berries
Taste	Slightly tannic, full, enveloping
Pairing	Its frankness makes it a wine for every occasion. It is also recommended for first courses, soups and light main courses
Temperature	16 - 18 °C

Dolcetto d'Ovada Denominazione di Origine Controllata