

# LA SMILLA

LA SMILLA Guido Matteo snc di D. Guido & C.  
Via Garibaldi, 7 - 15060 - Bosio (AL) - Piemonte - Italia  
Tel. +39 143 684245 - Fax +39 143 684245  
e-mail: info@lasmilla.it - www.lasmilla.it



## VINEYARD

Exposure and Altitude

Type of Land

Average Age of Vines

Training System

South-East 250 m above sea level

Clay

20 years

Guyot

## GRAPES

Blend

Yield per hectare

Harvest period

Harvest method

Dolcetto 100%

80 Ql per Ha

Mid-september

Grapes are harvested by hand in a box

## WINE

Vinification

Fermentation Tanks

Length of Fermentation

Malolactic fermentation

Method and length

of refinement

Traditional maceration of the skins

with frequent mixing in the early days

Stainless steel and cement

15 days

Yes

Sur Lies 1 month

## BOTTLE

First year of production

Classification

Bottling period

Aging in barrel

Aging in bottle

Placing on the market

1984

Dolcetto d'Ovada Doc

Following summer after the harvest

9 months

3 - 6 months

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

Ruby red

Violet, Morello cherry, red berries

Slightly tannic, full, enveloping

Its frankness makes it a wine for every occasion.

It is also recommended for first courses,

soups and light main courses

16 - 18 °C

Colour

Aroma

Taste

Pairing

Temperature

Dolcetto d'Ovada Denominazione di Origine Controllata