

# VILLA GIADA

## Sanpietro – Dolcetto



COUNTRY: Italy  
REGION: Piedmont  
SOIL: Alluvial gravels and  
clay and wind-blown loess

- Alcohol content: 12%
- Brix at harvest: 21.6°

*Sanpietro comes from the municipality of Canelli, the original nucleus of the property with the winemaking cellar and 7 hectares of vineyards found at about 320 meters above sea level.*

### Background:

Villa Giada Wine Estate is located in the heart of the winegrowing area of Piedmont, halfway between the hills of Asti and Alba, where Monferrato and Langhe meet. Classified as a UNESCO World Heritage Site, the Estate is composed of more than 25 hectares of vineyards grouped around three old farmhouses.

Fourteen hectares in an excellent position on a loose and medium-textured soil, with a good balance between sand and clay, rich in mineral salts and well drained. Villa Giada is part of the Italian Federation of Independent Winegrowers and is committed to sustainable agriculture and producing vegan wines.



### Tasting notes:

Nose is vinous and fresh with notes of red fruit and underbrush. Dry, light palate with nuances of almond and plum.

### Grape variety

100% Dolcetto.

### Vinification

Sustainably grown and hand harvested by mid September. Grapes undergo quick crushing to preserve freshness then traditional skin contact for 12-14 days in stainless steel tanks. Malolactic fermentation for roundness. Bottled without filtration and aged in the cellar for a few months before release.



SUSTANAIBLE



VEGAN



SKIN-CONTACT