

Monterustico,
Dogliani 2022
 Dogliani, Piemonte, Italy



Grape Varieties	100% Dolcetto
Winemaker	Aldo and Giuseppe Vajra
Closure	Natural Cork
ABV	13%
Residual Sugar	1.1g/L
Acidity	5.1g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Certified Organic, Practising Biodynamic, Practising Organic

PRODUCER

Monterustico is an exciting project from the Vaira family, seeking to revitalise Dogliani, a region which, 30 years ago, was more sought after than Barolo. Situated on the southern Langhe hills, about 16 kilometres south of Barolo, it is known to produce outstanding Dolcetto grown on clay/marl soils known as 'formazioni di Lequio'. The Vaira family are masters of the Langhe and purchased Monterustico in 2015 to preserve and bring new life to the historical Dogliani area, with the aim to safeguard the old vineyards. The mitigating proximity of the river Tanaro and the presence of cool Alpine winds create a unique microclimate for Dolcetto, allowing for a gentle ripening of the grapes and delicate aromas to develop.

VINEYARDS

The grapes are sourced from three different vineyards with distinctive terroirs: Monterustico, Casabianca and Zovetto. Monterustico, located at 300m, has predominantly red clay that unleashes depth and power. Casabianca, at 270m, is characterised by a mix of alluvial loam and gravel. Zovetto, the highest of the sites at 340m, features older soils that are mainly composed of white marls. This is the vineyard that contributes elegance and length to the wine.

VINTAGE

The year started with extremely dry weather and warm daytime temperatures. Budbreak began on March 25th and the following two months saw a succession of gentle rainfall as well as very severe hailstorms that our vineyards luckily avoided. After a progressive flowering, warm weather settled in early June and lasted through the summer. Once September came around, the temperature dropped, resulting in ideal conditions for the Nebbiolo harvest. Picking started on August 16th and was completed by October 14th. 2022 was a great reminder of how beautifully resilient vines are, and resulted in low yields yet vibrant, delectable and juicy wines.

VINIFICATION

The grapes were harvested in late August and September. Gentle maceration with partial submerged cap lasts to 20 days, followed by a neutral aging in stainless-steel. The wine was bottled on April 18th 2023.

TASTING NOTES

Beautiful deep violet purple color. Notes of purple flowers and fruits, violet, raspberries and dark cherries, delicate whiffles of mint and balsamic tones all lend tons of lift to the wine. Refreshing and thirst-quenching palate, velvety tannins, with a juicy finish that recalls the nose of red fruits.