DOLCETTO

Originally from the Aquese area, it is widely spread in the hilly areas of Piedmont and its neighbouring regions.

Ampelographic characters: the variety is relatively homogeneous, the main difference being the shape of the cluster and the presence of millerandage. The bud has an expanded apex, which is green with vinaceous shades and is averagely tomentose. The small-to-medium-sized leaves, a little wider than long are three-or five-lobed, have a slightly tomentose underside, with little red veins at the base of the nerves. The petiolar sinus is open and V-U-shaped. The cluster is medium-large, pyramidal, winged, averagely compact or semi-sparse, often with millerandage. The medium and round berry is very easy to detach. The skin is pruinose, bluish, with a thick skin. The juicy flesh has a simple, sweet flavour.
Cultural aptitude: averagely vigorous vine with a semi-drooping growth habit and rather robust medium internodes. It adapts to dry climates and various soils, provided they are not too humid and they are fertile, hilly and well-exposed. In clayey and dry soils, it tends to easily drop its ripe grapes.
Training system and pruning: it requires a slightly expanded training system and a not too rich, medium-short pruning. Careful green pruning is essential for regularly ripened grapes.
Bud-burst period: average-early.
Ripening period: average-early.
Yield: average and fairly constant. Copious productions per vine seriously compromise the typicalness of the wine.
Susceptibility to diseases and adverse conditions: generally, it is a little susceptible to cryptogams: it hence requires dry climates and well-exposed, hilly growing areas. Good resistance to winter cold. Grafting on to 420A shows significant incompatibility.
Enological potential: it produces wines of an intense ruby-red colour with a delicate, fresh, winey scent and an agreeable typical bitter flavour, good alcohol content and moderate acidity, appropriately full-bodied. It can be refined with brief ageing.
Clones in propagation: Dolcetto R3, VCR464, VCR466, CVT8, CVT237, CVTCN22, CN69, CVTAL275.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	14,921	11,807	10,415	7,335	6,526

DOLCETTO

R3

Origin: Langhe

Registration year: 1969

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives a full-bodied, alcoholic wine with an intense, very fine, fruity flavour which can withstand a short ageing period.

DOLCETTO

VCR464

Origin: Monforte (CN)

Registration year: 2009

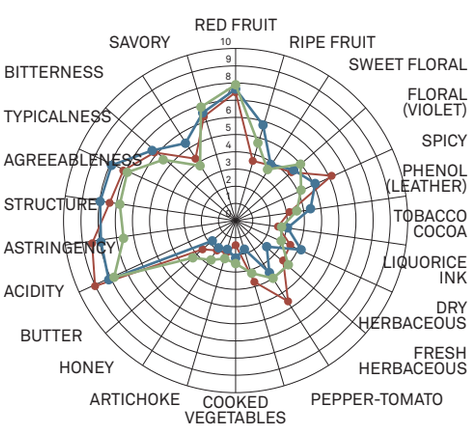
▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines of an intense ruby-red colour, fruity scents (red fruits), good body and an above-average acidity.

SENSORY ANALYSIS

Variety average — R3 — VCR464



DOLCETTO

VCR466

Origin: Monforte (CN)

Registration year: 2009

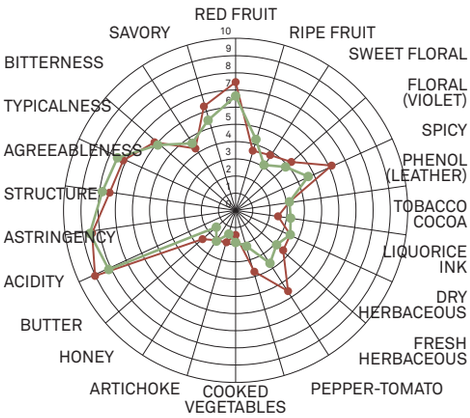
▼ VARIETY AVERAGE

VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: it gives ruby-red-coloured wines with purple highlights, and fruity and lively scents, rightly tannic and with a balanced acidity.

SENSORY ANALYSIS

Variety average — VCR466



Dolcetto vineyards in the Langhe area (Piedmont)