



2025 MANDORLO DOLCETTO D'ALBA DOC

WINERY

The Cogno family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

WINE

Mandorlo is a proprietary name derived from the area where the vineyard is located, which is on the Ravera hillside in the village of Novello in the Langhe region. A great wine with a solid history towards which Cogno winery has always devoted care and deep commitment. An excellent full-bodied wine, fruit-forward and packed with high drinkability. True to tradition, its freshness and complexity after bottle ageing make it great for daily drinking.

VINEYARDS

The Dolcetto vineyard extends for 1 hectare in Novello commune, more specifically in Ravera sub-zone. The average altitude is about 380 m above sea level and the vines are trained with Guyot pruning system.

VINTAGE NOTES

The 2025 Barolo vintage progressed with balance and without major climatic extremes. Regular spring rainfall and a warm but measured summer allowed Nebbiolo to ripen slowly and evenly, resulting in wines of clarity, precision, and pure fruit expression. Harvest ran from September 5 to October 8, with later sites such as Ravera ripening slightly after the earlier crus and contributing to the vintage's refined, balanced character.

WINEMAKING

After de-stemming and crushing, fermentation is in stainless steel, at temperature controlled with automatic pumping-over. Aging is in stainless steel for 8 months.

TASTING NOTES

The Dolcetto d'Alba Mandorlo 2025 is fresh and expressive, with aromas of cherry, small red berries, floral notes, and a hint of spice. The palate is smooth and balanced, with a pleasant savory note, fine tannins, and an easy, versatile character.



VINEYARD

Region:	Piedmont
Appellation:	Dolcetto d'Alba DOC
Soil:	Calcareous-clay
Age/Exposure:	18 and 54 years old East & West exposure
Vine Density:	5,000 vines/hectare (2,000 vines/acre)
Plot Size:	1 hectare/ 2.47 acres
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Dolcetto
Aging:	In stainless steel for 8 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
Total Acidity:	5.47 g/L
Residual Sugar:	0.33 g/L