



## 2024 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 2024 season began with mild, dry weather, suggesting a repeat of previous years—but by late February, conditions

shifted dramatically with continuous, heavy rainfall. This rainfall proved crucial in preventing summer water stress but required extra vineyard care throughout the season. Despite the wet conditions, vine growth began on time and progressed steadily. By mid-July, warmer, sunnier days returned, accelerating ripening and leading to a timely veraison. Harvest followed a traditional schedule, and all Nebbiolo grapes were picked before October 15th, just ahead of worsening weather. Thanks to careful vineyard work, the grapes were in excellent health and achieved optimal ripeness across all varieties.

### 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

Brilliant purple-red in the glass, Dolcetto d'Alba Mandorlo 2024 impresses with its fresh, fragrant aromas of juicy cherry, wild berries, and spring flowers. On the palate, it shows remarkable balance, with velvety tannins and a succulent, savory texture. This joyful wine combines freshness, finesse, and harmony in every sip.



### VINEYARD

Region:	Piedmont
Appellation:	Dolcetto d'Alba DOC
Soil:	Calcareous-clay
Age/Exposure:	17 and 53 years old Southeast exposure
Vine Density:	5,000 vines/hectare (2,000 vines/acre)
Eco-Practices:	Sustainable

### WINEMAKING

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

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
Total Acidity:	5.33 g/L
Residual Sugar:	0.31 g/L