



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA



# DIANO D'ALBA DOCG “COMITATUS DIANENSIS” 2023



The 2023 vintage was not particularly "friendly" to the dolcetto grape variety. Too extreme in its rainy manifestations in May-June and hot-dry in July. In particular, a thunderstorm phenomenon of a supercellular storm severely affected part of the production of vineyards destined for the production of Diano classico on 6/7/2023. The event was followed by a period of strong heat waves that brought conditions immediately of extreme water stress. The events forced us to use grapes usually destined for the production of Diano superiore (not affected by the supercell) for the production of classico. Great attention was therefore paid to the vinification method: for the first year we experimented with significant whole-cluster carbonic maceration in steel tanks (up to 60 percent of the mass). This meant precise monitoring of the stage of phenolic maturity of the grapes at harvest. The result was a very fruity product with marked drinkability, without betraying the terroir of Diano d'Alba with its full-bodied and structured sensations with final almond notes. The choice of 100% vine closure, also for the first time in the entire production, concludes the project of a product that wants to address a young audience curious to experience a novelty.



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**Municipality:** Diano d'Alba

**Surface area:** 1 ha

**Exposure:** South-west

**Grape variety:** 100% Dolcetto

**Alcohol:** 12,5%

**Planting year:** some vines are 77 years old but the average vineyard is 50 years old

**Planting density:** 4500 vines/ha

**Harvest type:** manual

**Soil conformation:** Clayey-calcareous marl resulting in loamy loamy soil.

**Vinification:** Whole cluster carbonic maceration up to 60% of the mass, the rest of the grapes are crushed-stemmed and inoculated with yeast to produce the necessary CO<sub>2</sub>. Fermentation in contact with the skins for 4-5 days at 25-26°C.

**Yeasts:** selected

**Ageing:** in steel tanks for five months. Bottling in March 2024

**Production:** 5900 bottles

**Format:** 0,75 L



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## “COMITATUS DIANENSIS” 2023

**Colour:** limpid, fairly intense ruby red with violet reflections present and bright.

**Bouquet:** Intense, complex and fine. Vinous. Both fresh and ripe fruitiness of morello cherry and black cherry, floral of violet and nuances of lavender, spicy finish of clove.

**Taste:** Soft, vinous, fruity morello cherry and fragrant. Becomes plum then raspberry on the finish and remains a pleasant fresh, balsamic mouthfeel almost minty. Slight almondy finish at the bottom of the mouth. Quite fresh in the mouth evolution, slightly tannic, bitterish, with very little astringent tannins and very silky in their physical reaction with the palate. Savory and medium-bodied, balanced, intense, persistent, fine. Definitely ready for consumption.

**Food pairings:** It accompanies the daily table from the beginning to the end of the meal, thanks to the happy pliability of its characters. Serve at 16-18°C. Dare it as a summer aperitif served at 14°C.



*Comitatus Dianensis*



DIANO D'ALBA  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
E GARANTITA