



2019 Dolcetto

Alegria Vineyards
Russian River Valley
Sonoma County

This Russian River Valley Dolcetto was aged for 20 months on American Oak (30% New, Pennsylvania) and has classic old-world flavors of this famous Italian varietal from the Piedmont region. Despite the literal translation of its name to be little sweetie (like a small piece of candy); this wine is completely dry and has great acids and bright fruit flavors that make it an extraordinary versatile wine. It is great with a wide range of foods and is also wonderful to enjoy on its own. Remember to take the time to enjoy family and wine. Enjoy!!

Other Facts:

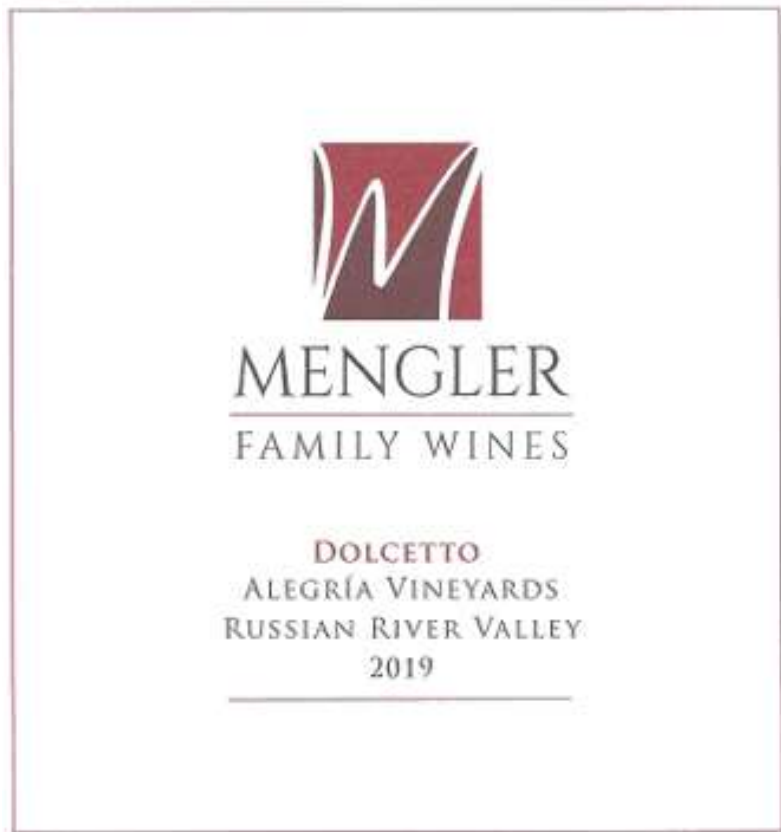
100% Dolcetto

Alcohol: 13.9%

pH: 3.59

Cases produced: 210

\$45/750mL



Mengler Family Wines – Chris Mengler, Founder/Winemaker
wine@menglerwine.com
www.menglerwine.com (845) 216 - 1596



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Key Viticultural and Enological Facts

Soil	Manzanita and Positas
Clone	01, 02, and 03
Harvest Brix	23.6
Harvest Date	10/2/19
Yeast type	D254
Fermentation timeline	Crushed 10/3/19; Fermentation started 10/7/19
Fermentation technique	Open top stainless-steel tanks
Press details	Bladder press <1.0 bar
Barrel date	11/19
Barrel type	100% American Oak; 30% new Pennsylvania
Ageing Details	20 months; one gross racking off lees
Bottle date	June 10, 2021
Release Date	February 2024
pH	3.59
T/A	6.6 g/L
R/S	<0.1%
V/A	0.2 g/L
Alcohol	13.9%
Production	210