



KERMIT LYNCH WINE MERCHANT

IL PALAZZOTTO

Country: Italy

Region: Piedmont

Appellation(s): Dolcetto di Diano d'Alba

Producer: Paolo Olivero

Founded: 1995

Annual Production: 1,250 cases

Farming: Sustainable



Paolo Olivero is a small farmer in the little hilltop village of Diano d'Alba, just north of Barolo. He farms 5 hectares of vines and 6 hectares of hazelnut trees. His specialty in wine is producing Dolcetto, but he does produce small quantities of Barbera, Nebbiolo, and Roero Arneis. The Olivero family has produced wine on their property for four generations, but it wasn't until after Paolo finished oenology school and worked for another domaine in Diano d'Alba that he returned home to lead the family domaine and bottle their wines.

The Dolcetto grape in particular is associated with Diano d'Alba and since 2005 has DOCG status. Paolo's Sorì Cristina vineyard produces a soft Dolcetto, with good structure and an elegant balance. The Sorì Santa Lucia vineyard produces a more structured Dolcetto than the Cristina and can be cellared for three to five years. The word "sorì" in the local dialect refers to a hilltop area with good sun exposure that produces great wine. "Sorì" is a word that is therefore added to historical names of vineyards to identify a superior *terroir*. Paolo's Dolcetto is delicious, straightforward, and an honest ambassador of this workhouse grape that the Piemontese drink daily with their robust cuisine. The Sorì Cristina Dolcetto gets the award for the easiest drinking Dolcetto in our portfolio.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Dolcetto di Diano d'Alba "Sorì Cristina"	Dolcetto	Planted in 1985	Limestone	1.5 ha
Dolcetto di Diano d'Alba "Sorì Santa Lucia"	Dolcetto	Planted in 1979, 1988, 1992	Chalky Marl	1.5 ha

* "ha"=hectares; one hectare equals roughly two and one half acres



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IL PALAZZOTTO (continued)

VITICULTURE / VINIFICATION

Dolcetto di Diano d'Alba "Sori Cristina":

- All grapes harvested by hand
- During growing season, vines are pruned and grapes are green harvested so that no two bunches are touching
- Fermentation with indigenous yeasts in stainless steel tanks
- Primary fermentation lasts approximately 1 week
- Wine ages in stainless steel tank until August or September of year following vintage
- Wine ages in bottle for 2 to 3 months
- Wine is neither filtered nor fined

Dolcetto di Diano d'Alba "Sori Santa Lucia":

- All grapes harvested by hand
- During growing season, vines are pruned and grapes are green harvested so that no two bunches are touching
- Fermentation with indigenous yeasts in stainless steel tanks
- Primary fermentation lasts approximately 1 week
- Wine ages in stainless steel tank until August or September of year following vintage
- Wine ages in bottle for 2 to 3 months
- Wine is neither filtered nor fined