



TENUTA IL FINALE

## VINTAGE REPORT

# Monferrato Dolcetto Delicata

DOC 2024

### VITICULTURE

Grape production is meticulously managed in the vineyard using mainly natural sulphurous agents. With a focus on manual and mechanical mowing between the rows we maintain soil health and biodiversity. Harvesting is conducted entirely by hand, with strict selection ensuring only the best fruit reaches the cellar.

### WINEMAKING

After harvest, the grapes are carefully handpicked and transported in small crates to preserve their integrity. In the cellar, they are de-stemmed and gently crushed before fermentation in stainless-steel tanks. Malolactic fermentation follows, softening the acidity and lending roundness for a more harmonious, balanced profile. The wine is then transferred to a separate stainless-steel tank for a short period of maturation.

### PROFILE

The Tenuta Il Finale Monferrato Dolcetto Delicata DOC is a compelling expression of Piemonte's deep-rooted winemaking heritage. Crafted from 40 year-old vines in Castagnole delle Lanze, planted at 250m above sea level with an eastern exposure, the wine reflects the estate's commitment to sustainable viticulture and precision hand-harvesting. Gentle crushing preserves the purity and freshness of the fruit, while precisely managed malolactic fermentation softens the natural acidity, enhancing balance and approachability. The result is a supple, expressive wine with layers of crunchy red berries and lifted acidity, crafted for immediate appeal.

### PAIRING

This fruity, approachable wine offers vibrant freshness and soft tannins, making it equally suited to relaxed gatherings and light bites. Best served at 14°C, it pairs beautifully with soft cheeses, mildly spiced dishes, such as ginger-infused recipes, and classic white meats.

### TECHNICAL INFORMATION

#### Vintage

2024

#### Appellation

Monferrato Dolcetto DOC

#### Location

Costigliole d'Asti, Piemonte

#### Exposure and altitude

Easterly aspect at a height of 250m

#### Grape

100% Dolcetto

#### Age of Vines

Old vines, 40 years

#### Vine Training System

Guyot

#### Residual Sugar

0.66g/l

#### Total Acidity

4.6g/l

#### pH

3.63

#### Alcohol content

12% vol

#### Serving temperature

14 °C



N44.7690° E08.2095°

### TASTING NOTES

*"Vibrant and fruit-driven, this Dolcetto bursts with red berries and energy. Its silky texture and refreshing finish make it a versatile match for modern, spice-kissed cuisine"*

**Francesca Bridgewater**

Wine writer and member of the British Guild of Travel Writers

*"The 2024 Dolcetto shows bright cherry, raspberry and redcurrant with a supple texture and lifted acidity. Crafted for freshness and clarity, it finishes clean and is ideal with soft cheeses or gently spiced dishes"*

**Luigi Pagani**

Winemaker



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## IN THE VINEYARDS



Tenuta il Finale is a boutique wine estate in Castagnole delle Lanze and Costigliole d'Asti, the heart of Piemonte, dedicated to preserving and elevating the region's rich winemaking heritage.

In close alignment with The Old Vine Conference, the estate specialises in traditional Piemontese varieties including Barbera and Dolcetto from old vines and also Arneis. The vineyards benefit from limestone-rich soils, steep slopes and ideal sun exposure, creating the perfect conditions for crafting wines of exceptional character.

From the 35–65 year-old Barbera vines of Vigneto Il Finale to the steep slopes of Vigneto Fontanavi, the viticultural team carefully nurtures the land, employing sustainable practices and minimal intervention. This includes hand-harvesting, natural fermentation and subtle ageing in French oak tonneaux where appropriate to craft wines with balance, elegance and poise.

### 2024 VINTAGE REPORT

The 2024 vintage was shaped by a cool, wet spring that replenished water reserves but demanded constant vigilance against disease pressure. A warm, temperate summer followed allowing for steady, balanced ripening without the extremes of recent years. Harvest arrived later than usual, but the extended ripening period brought depth, freshness and refined aromatics to the fruit. While yields were modest, quality was widely praised, with the resulting wines showing remarkable aromatic precision, clarity and excellent ageing potential.

*"This vintage reflects our ongoing commitment to clarity of fruit and vineyard expression. The 2024 Dolcetto shows a vibrant ruby core with purple glints, a visual cue to its youth and freshness. On the nose, it opens with an inviting bouquet of ripe cherry, raspberry, and redcurrant. Fermentation on native yeasts and gentle handling in the cellar have preserved this fruit purity. On the palate, there's a bright acidity that balances the supple texture, lifting the fruit and guiding it through to a clean, linear finish. This is a food-friendly Dolcetto, especially suited to soft cheeses, ginger-accented cuisine and poultry dishes. Serve lightly chilled to appreciate its precision."*

**Luigi Pagani**  
Winemaker

*"A delightfully expressive Dolcetto, brimming with charm and freshness. The vibrant ruby-red colour, edged with youthful violet hues, immediately sets the tone. Aromatically, it bursts with a medley of red berries displaying crunchy cherry, tangy raspberry and a subtle hint of redcurrant. On the palate, it's fruit-forward yet finely poised, with a lifted acidity that brings energy and drive. The tannins are soft, the texture silken and the finish is refreshingly pure. Versatile and inviting, this Dolcetto is an ideal choice for contemporary pairings including soft-rind cheeses and mildly spiced dishes such as ginger chicken and herbed pork fillet."*

**Francesca Bridgewater**

Wine writer and member of the British Guild of Travel Writers

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