



Tips for Storing Your Wine

Proper storage is one of the most important things you can do to protect your investment and ensure every bottle reaches its full potential. Follow these guidelines to keep your Del Dotto wines in peak condition.

Temperature

Store your wine at a consistent 55°F. Avoid anything above 70°F — heat pushes wine through the cork and, as temperatures drop, draws air back into the bottle. Fluctuating temperatures are just as damaging as sustained heat. A wine refrigerator or a dedicated cool, dark room works best.

Humidity

Aim for 50–70% relative humidity. Too dry and corks begin to shrink, allowing air in and prematurely aging the wine. Too humid and you risk mold on labels and packaging. A wine refrigerator will typically manage this for you.

Light

Keep your wine away from direct sunlight and fluorescent lighting. UV exposure degrades wine over time, even through the bottle. A dark storage environment is always preferable.

Vibration

Minimize movement and vibration near your storage area. Appliances, HVAC units, and high-traffic areas can disturb sediment and accelerate aging, particularly in large format bottles, which should be stored on their sides and left undisturbed.

Bottle Position

Store all bottles on their sides. This keeps the cork in contact with the wine, maintaining its seal. Bottles stored upright for extended periods risk a dried-out cork, which allows air into the bottle and compromises the wine.

When to Open

Our single-vineyard, single-barrel selections are built to age. While many of our wines are approachable on release, they often reward patience. If you're unsure about the ideal drinking window for a specific bottle, reach out to our team, we're happy to guide you.

After Opening

Re-cork your bottle immediately after pouring and store it upright in the refrigerator. Most open reds will hold for 2–3 days; use a wine preservation system to extend that window further.

About Our Corks

We use composite corks across our entry-level wines and natural corks on our premium and reserve selections. Composite corks are manufactured to eliminate TCA — the compound responsible for "corked" wine — and provide a consistent seal. Our natural corks are sourced for quality and are paired with wines designed for long-term aging.

If you ever have a concern about a bottle, contact our customer service team at mail@deldottovineyards.com and we will make it right.

Chilling Your Whites & Rosé

White and rosé wines are best served cold, but over-chilling can work against you. We recommend serving whites between 48–55°F and rosé between 45–55°F. Temperatures below that suppress aromatics and mute the flavors we worked hard to develop in the cellar. If you've pulled a bottle straight from the refrigerator, let it sit for 10–15 minutes before pouring.

One thing you may notice after chilling a white or rosé: small glassy crystals clinging to the cork or settled at the bottom of the bottle. These are tartrate crystals — sometimes called wine diamonds — and they are completely harmless. They form when naturally occurring tartaric acid in the wine bonds with potassium at cold temperatures and precipitates out of solution. It's a sign the wine is the real thing, not a flaw. Simply decant carefully or pour through a fine strainer if you'd prefer them out of your glass.

Tartrates in Older Reds

If you're cellaring our reserve and single-barrel selections for the long term, which we encourage, you may eventually find sediment or tartrate crystals in the bottle. In older reds, tartrates can appear darker, sometimes resembling fine grit or small dark crystals along the bottom or sides of the bottle. Again, this is completely natural and a sign that your wine has been aging properly.

Before opening an older bottle, stand it upright for 24–48 hours to allow any sediment to settle. When you're ready to open, decant slowly against a light source so you can see when sediment begins to move toward the neck, and stop pouring at that point. Decanting also gives an aged wine the chance to open up and breathe, don't skip that step.

If You Have a Concern About a Bottle

We stand behind every bottle we produce. If something doesn't seem right, we want to know about it. Before reaching out, please have the following ready — it helps us investigate quickly and take care of you:

- A photo of the cork, both the wine-stained end and the top
- A photo of the bottle and label
- A description of how the wine looked, smelled, and tasted
- How and where the bottle was stored
- Your original purchase date or order number

Contact our customer service team at mail@deldottovineyards.com and we will follow up promptly.