

# TERRE DEL BAROLO



## DOGLIANI DOCG

**Varietal:** 100% Dolcetto

**Growing locations:** Municipalities in the Dogliani area

**Soil:** calcareous clay

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** mid-late September

**Maximum yield:** 8 tons/ha

**Vinification:** destemming and crushing; alcoholic fermentation and 4-6 days on the skins at a controlled temperature (24-26°C)

**Malolactic fermentation:** complete

**Ageing:** 3-4 months in steel tanks prior to bottling

## TASTING NOTES

**Color:** intense ruby red with violet reflections

**On the nose:** intense, with characteristic hints of blackberry and cherry

**On the palate:** dry and harmonious, with a pleasant almond aftertaste

**Alcohol:** 13% vol.

**Serving temperature:** 18-20°C

**Cellar life:** ready to drink

**Food/wine pairings:** starters and simple pasta dishes, tasty soups, white meat mains and mixed boiled meats, cold cuts and soft cheeses.