



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: 12.5% 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