

MADONNA DELLE GRAZIE

DOGLIANI SUPERIORE TECC DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 4.5 ha
Soil composition: marly-calcareous
Training method: Guyot
Elevation: 1,378 ft a.s.l.
Vines/ha: 4,500-4,800 vines/ha
Exposure: South/South-East
Vines age: 40-88 years
Harvest time: early September
First vintage: 1996
Production: 25,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Dolcetto
Fermentation

Container: glazed concrete vats
Length: 8-10 days
Temperature: 82 °F

Malolactic fermentation: yes
Aging

Container: concrete vats
Length: 12 months
In bottle: 4-6 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 1.58 g/l
Acidity: 5.35 g/l
Dry extract: 27.3 g/l



FOOD PAIRINGS

Wine characterized by prominent acidity, making it suitable for pairing with very fatty and simple dishes.



TASTING NOTE

High-quality, well-aged wine with an intense ruby-red color and violet hues.
It is fresh, rich, and fruity, full-bodied with strong forest aromas.
It has a pleasantly tannic taste and a slightly almond finish.

PRODUCER PROFILE

Estate owned by: Matteo Sardagna
Winemaker: Zvonimir Jurkovic
Total land under vine: 75 ha
Winery production: 400,000 bts
Region: Piedmont (Italy)

