

DOGLIANI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 23 ha
Soil composition: marly-calcareous, clay
Training method: Guyot
Elevation: 1,312-1,410 ft a.s.l.
Vines/ha: 4,500-4,800 vines/ha
Exposure: South/South-East
Vines age: 14-45 years
Harvest time: early September
First vintage: 1897
Production: 150,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Dolcetto
Fermentation

Container: stainless steel tanks
Length: 4-5 days
Temperature: 82 °F

Malolactic fermentation: yes

Aging

Container: 10 hl stainless steel tanks
Length: 8-9 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 1.44 g/l
Acidity: 5.25 g/l
Dry extract: 29.3 g/l



FOOD PAIRINGS

Wine characterized by noticeable acidity, making it suitable for pairing with very fatty and simple dishes. Perfect for the summer season.



TASTING NOTE

Ruby red in color, tending toward purplish, with a rich, fruity, full-bodied aroma featuring hints of an intense undergrowth scent and a pleasantly tannic flavor, ending with a light almond note. With a dry, moderately acidic taste, after a minimum aging period, it offers good body and full flavor.

PRODUCER PROFILE

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

