



VIGNA PREGLIASCO DOLCETTO DI DOGLIANI DOC

Classification: Dolcetto di Dogliani D.O.C.G.

Variety: 100% Dolcetto

Provenance: Vigna Pregliasco , Dogliani (Cuneo)

Extension: 0.72 hectares, soil with clay and limestone, facing South/South-West

Altitude: 475 m.,

Density: 4,000/hectare

Vinification and maturing: Maceration for 9 days at 25° in inox tanks, aging 15 months in inox tanks and 3 in bottles.

Alcohol: 13.5%

Organoleptic characteristics: The color is ruby red with intense shades of violet and an extensive nose with a hint of wild berries and bitter cherries. The taste is dry, soft, fresh and full-bodied.

Serve with: pairs well with stews or braised meats, soft or semi-hard cheeses.

Serving temperature: 65°F

