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## MADONNA DELLE GRAZIE DOLCETTO DI DOGLIANI DOCG

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

**Variety:** 100% Dolcetto

**Provenance:** Dogliani (Cuneo)

**Extension:** 10 hectares

**Altitude:** 475 m., soil with clay and limestone

**Vinification and maturing:** after crushing and soft pressing, the must is kept in stainless vats at 8°C for 18 hours, then temperature rises to 14°C to provoke the alcoholic fermentation that performs at a temperature controlled of 18-22°C for 14 days after which it is racked to clarify. Wine at 20°C starts and undergoes independently the malolactic fermentation, then gets a natural clarification at 0°C by cold precipitation of tartrate.

**Alcohol content:** 13%

**Organoleptic characteristics:** this wine has a ruby red color with purple highlights. The nose is winy with fruity cherry overtones and a dry, supple and fresh taste.

**Serve with:** it pairs well with cold cuts, soups and white meats.

**Serving Temperature:** 60/65 °F



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