



VIGNA DUSIN DOLCETTO DI DOGLIANI SUPERIORE DOCG

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

Variety: 100% Dolcetto

Provenance: Vigna Dusin , Dogliani (Cuneo)

Extension: 10 hectares, soil with clay and limestone, facing South-East

Altitude: 470 m.,

Density: 3,900/hectare

Vinification and maturing: Maceration for 9 days at 25° in inox tanks, aging 15 months in inox tanks and 2 in bottles

Alcohol: 14%

Organoleptic characteristics: the color is ruby-red with purple highlights and the nose is winery, pleasantly fruity, with cherry and floral overtones. The taste is dry, delicate, nicely soft and fresh with plenty of body and well-balanced.

Serve with: cold meats, soups, starters with a strong taste, white meat, and soft and semi-hard cheeses.

Serving temperature: 60/65 °F



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