



# Dogliani *docg*

Producer: La Fusina



Fondo europeo agricolo per lo sviluppo rurale:  
l'Europa investe nelle zone rurali





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**GRAPE:**

100% Dolcetto

**VINEYARD:**

Langhe Dogliani region

**PRODUCER:**

La Fusina Winery

**SOIL CHARACTERISTICS:**

Mainly chalky with a presence of iron minerals of a dark-red colour.

**HARVEST PERIOD:**

Hand-picked end of September.  
NO ARTIFICIAL IRRIGATION

**VINIFICATION:**

Soft pressing, traditional maceration, mash cap immersed by punching down.

**AGEING:**

Only in stainless steel for 8-10 months. Refinement for 8 months in bottles.

**COLOUR:**

Intense ruby-red with strong purplish notes.

**BOUQUET:**

Characteristic bouquet of violet and red-berry jam with a slightly spicy note.

**FLAVOUR:**

Vigorous flavour, warm with good amount of tannins (FULL-BODIED).

**ABV:**

14% vol.

**SERVING SUGGESTIONS:**

Game, red meats or first courses with seasonings.

**SERVING TEMPERATURE:**

18 °C