



Dolcetto di Dogliani doc

Producer: La Fusina

nuove realtà



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 at the end of September.
NO ARTIFICIAL IRRIGATION

VINIFICATION:

Traditionally in stainless steel tanks with brief maceration.

AGEING:

Only in stainless steel tanks for 8 months.
Refinement for 8 months in bottles.

COLOUR:

Bright ruby red with violet reflections.

BOUQUET:

Pleasantly harmonious with hints of violet, blackcurrant and blackberry.

FLAVOUR:

Lightly herby with fruity hints (HARMONIOUS).

ABV:

13% vol.

SERVING SUGGESTIONS:

Cold cut starters, pasta dishes and tasty second courses

SERVING TEMPERATURE:

14/16 C