

# DOGLIANI DOCG

## 2020

<b>Variety</b>	Dolcetto
<b>Region of production</b>	This typical grape of the Langhe hills, generates a wine that fits with the traditional concept of Piedmontese wine: not complex but highly satisfying. Vineyards on hills with 770-990 ft a.s.l. of altitude and exposure from East to South-East
<b>Soil</b>	Calcareous-clay marl with presence of sand and silt
<b>Plants per hectare</b>	4.500/5.000 Plants/ha
<b>Yield per hectare</b>	Max 8.000 Kg/Ha
<b>Cultivation</b>	Traditional with Guyot pruning
<b>Fermentation and maturation</b>	After the harvest, the grapes reach our cellars and follow the vinification in steel tanks at a controlled temperature. In this phase, pumping overs optimize the extraction of the color. It follows the malolactic fermentation before the refinement and bottling
<b>Ageing</b>	After the fermentation, this wine is refined for at least 4 months in steel and cement tanks, before being bottled. Then at least 2 months in bottle
<b>Alcohol by volume</b>	13,0 %
<b>Acidity</b>	5 parts per thousands
<b>Tasting Notes</b>	COLOUR: Intense ruby red BOUQUET: Fruity, characteristic, and pleasing TASTE: Dry bodied with almond



DOGLIANI  
IL GENERALE  
1856

BUSSIA SOPRANA - MONFORTE D'ALBA