



Dogliani Superiore “Vigna Tecc” DOCG 2018

Grapes:	100% Dolcetto
Region:	Piedmont
Vineyard Location:	From the vineyard of “Madonna delle Grazie” in historic core in Dogliani
Exposure:	South/Southwest
Altitude:	380 meters (1,247 feet) above sea level
Soil:	Calcareous marl and clay
Vine Training:	Guyot
Vine Age:	35 years old
Tine of Harvest:	Late September
Vine Density:	4,900-5,000 plants per hectare
Total Production:	19,000 bottles
Vinification Process:	After harvest in late September, the best grapes are selected and fermented in stainless steel, at a controlled fermentation temperature of 82.4° F.
Aging Process:	The wine matures for ten months in oak barrels (20-30 hl.), followed by two months in the bottle
Alcohol Content:	14.50%
Tasting Notes:	Deep ruby in color, fresh bouquet with rich fruit nuances, firm tannins and a subtle almond finish.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 6 years
Bottled:	Late May
Closure:	Cork
Food/Menu Pairing:	A versatile, all-around food wine, can stand up to structured first courses and meat dishes