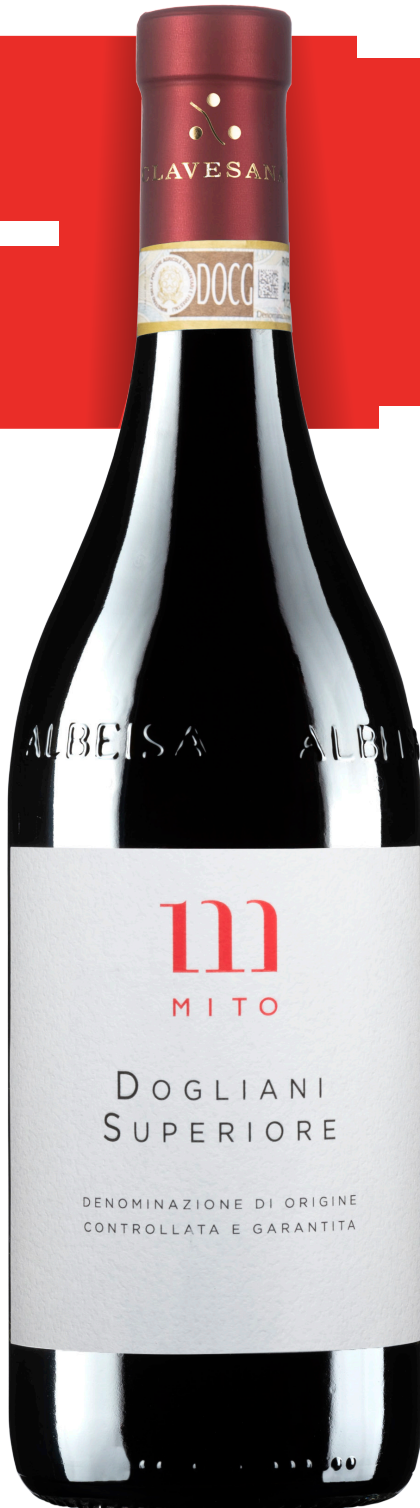


**M**  
MITO

LA LINEA MITO È  
LA NOSTRA AMBIZIONE



## DOGLIANI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### PRODUCTION

This Dogliani Superiore DOCG comes from the oldest Dolcetto vineyards (**the average age is over 35 years**) and in the areas where the grape variety and **calcareous-clay soils** allow it its maximum expression. The grapes grown in these vineyards reach full ripeness around the first ten days of September, when they are harvested by hand and placed in special crates.

The **vinification** of this selection takes place in **steel** where the initial maceration phase takes place, usually lasting between six and nine days. After malolactic fermentation, the wine matures in glazed concrete tanks. As envisaged in the production regulations, Dogliani Superiore wine with the designation of controlled and guaranteed origin ages for a minimum of 12 months starting from 15 October of the year of harvest.

### TASTING

The ageing of Dogliani Superiore DOCG gives the **ruby red colour** of the wine an **evolution of garnet**. The **aromas of red fruits** tend to convey spicy notes, while the palate perceives **balsamic and almond notes** in the finish.

This product is ideal to accompany the more decisive flavours of Piedmontese tradition, particularly meaty main courses and medium-long aged cheeses.



PRODUTTORI  
IN CLAVESANA



[www.inclavesana.it](http://www.inclavesana.it)