

## Dogliani

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



### In the Vineyard

**Variety**  
Dolcetto

**Exposure**  
East-west and south-south-west

**Altitude**  
300-500 m above s-l

**Soil**  
Clayey, in some areas we can also find loose soils with a good amount of limestone

**Conduction of the vineyard**  
Guyot

**Age of the vineyard**  
25-50 years

**Density of the strains**  
4.500-5.000 plants/ha

**Yield per hectare**  
8 t/ha

**Harvest period**  
first half of September



### In the Cellar

**Winemaking**  
Stainless steel tanks (maceration with the skins lasts 6-8 days). A complete malolactic fermentation follows

**Aging**  
6 months in stainless steel tank

**Alcohol content**  
13,5%

**Minimum acidity**  
4,5 g/l



### On the Table

**Tasting notes**  
Ruby red colour with violet reflections, spicy and fruity aromas tending to blackberry; the taste is dry and tannic characterized by a pleasant acidity

**Service temperature**  
16°-18°C

**Recommended pairing**  
Dogliani DOCG can be paired with first courses with meat or game sauces and with not too elaborate red meat-based main courses



PRODUTTORI  
IN CLAVESANA  
CANTINA CLAVESANA



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