

## Dogliani

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



ORGANIC



### In the Vineyard

#### Variety

Dolcetto  
100% Organic

#### 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 with the possibility of peaks up to 7.000 for vines aged between 40 and 50 years

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) then follows a complete malolactic fermentation

#### 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

First of the Piedmontese tradition such as tagliatelle or raviole



PRODUTTORI  
IN CLAVESANA

CANTINA CLAVESANA



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