



DOGLIANI DOCG CIN

DESCRIPTION: The "Cin" product is a wine with light acidity, the tannins are soft with aromas of red fruits, black cherry and a spicy note. It goes well with game and cheese first courses seasoned, best serve at 16-18°C

GRAPE VARIETY: Dolcetto 100%

LOCATION: Valdibà Dogliani

AGED OF VINES: 25 Years old

YEALD: 70 quintals per hectare

SOIL: clayish

VINIFICATIONS: destemming-crushing, fermentation spontaneous alcoholic contact with the skins in tanks steel, dry racking, racking and racking into barrels steel

MALOLACTIC FERMENTATION: completely carried out immediately after alcoholic fermentation

REFINEMENT: 8 Months in steel tank