



B E N I D I  
BATASIOLO



# DOGLIANI D.O.C.G.

## GRAPES

Dolcetto

## PRODUCTION AREA

Production area of Dogliani D.O.C.G.

## HARVEST

Manual, end of September.

## VINIFICATION

De-stemming and fermentation with maceration on the skins for at least 8-12 days in steel tanks at a controlled temperature.

## AGING

In stainless steel tanks and then in bottle.

## FEATURES

Beautiful purple dress with purple reflections. Beautiful expression of the vine with fresh aromas, young and cherry sensations, crunchy blueberries on herbaceous vein. On the palate it is fresh, flowing with a slightly almond finish. It has structure and body and a dense but silky tannin, what is needed for a pleasant and good drink.

## PAIRINGS

Delicious with cured meats, first dishes of fresh pasta and also with tasty second courses such as omelettes, mixed boiled meats, cheeses, chicken and snails.

## SERVING TEMPERATURE

16°-18°C