



DOGLIOTTI 1870

Since 1870, generation after generation, the winemaking tradition of the Dogliotti family has been passed down from father to son. With time, they have refined their techniques to create the high-quality wines they are known for today.

BARBERA D'ASTI D.O.C.G.

Region: Piemonte

Wine: Barbera d'Asti D.O.C.G.

Grapes: 100% Barbera

Town: Castagnole delle Lanze

Vineyards altitude: 950 feet

Vineyards exposure: South-West

Vines average age: 25 years old

Vinification: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 7/8 days at controlled temperature. Micro oxygenation to increase the varietal aromas elevation. The malo-lactic fermentation is completed by the end of the winter, and the wine is stored in steel tanks.

Refining: 3 months in bottle

Nose: Intense perfume with floral and fruity sensations

Taste: Fresh, intense and characteristic aroma, dry with high acidity. Tends to become more full and armonious with age.

Food Pairings: It is a wine that can be served during the whole meal; great with cold cuts, ham, red and white meat. Different kinds of pasta and some kind of fish like eel and carp

SIZE: 750 ML

BOTTLES PER CASE: 12

UPC: 00850061002501

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