



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.

BAROLO D.O.C.G.

Region: Piemonte

Wine: Barolo D.O.C.G.

Grapes: 100% Nebbiolo

Town: Barolo/Castiglione Falletto

Vineyards altitude: 950 feet

Vineyards exposure: South-West

Vines average age: 25 years old

Vinification: fermentation and maceration on the skins for approx. 10 days. During the maceration the must is pumped over in the *dèlestage* technique to extract the colour and varietal aromas. After two decantation to eliminate the solid parts, comes the malolactic fermentation

Aging: 24/30 Months in oak barrel

Refining: 12 months in bottle

Nose: Violet and dog-rose bouquet with leather and spicy notes

Taste: Dry, quite tannic, mouth-filling, velvety and well-balanced

Food Pairings: Grilled meat, game meat, mature cheese, savory meals according with the piedmont traditional food.

SIZE: 750 ML

BOTTLES PER CASE: 12

UPC: 00850061002495

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