



**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

Eros Spinozzi Selections

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