

# PECCHENINO

## DOGLIANI SAN LUIGI

**Designation:** Dogliani D.O.C.G.

**Variety:** 100% dolcetto

**First vintage produced:** 1994

**Harvest time:** second / third week  
of September.

**Vinification:** from grapes coming from vineyards surrounding the Dogliani winery. The territory is part of the San Luigi mention from where the name of the wine originates. The vines are cultivated with guyot and have a density of 5000 plants per Ha. The wine is the product of several vineyards with south-east, south and south-west exposures. The soil is calcareous-clayey. After pressing, the must ferments in steel tanks for 10-12 days at a temperature of 26°C. After a first racking the malolactic fermentation develops naturally.

**Ageing:** only in steel tanks.

**Description:** red-purple colour with violet nuances. Characterised by aromas of blackberries, raspberries, blueberries and red cherries. Mineral notes. Medium body, soft tannins, moderate acidity and good balance.

**Food Pairings:** appetizers, pizza, pasta, grilled red and white meats, fresh cheeses.

