

# PECCHENINO

## DOGLIANI SUPERIORE BRICCO BOTTI

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

**Variety:** 100% dolcetto

**First vintage produced:** 1994

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

**Vinification:** from grapes coming from a single vineyard located in the Bricco Botti estate in Dogliani. The vines are cultivated with guyot, they have a density of 5,000 plants per Ha with south-west exposure. The age of the vineyard is about 30 years. The soil is of medium texture tending to limestone with fractions of clay. After harvesting, the grapes are only destemmed and the must is fermented, with part of the whole grapes, in steel tanks for 20-25 days at a temperature of 26°C, with one or two daily pumpings over. After a first racking, the malolactic fermentation develops naturally.

**Ageing:** 24 months in large oak barrels.

**Description:** intense ruby red colour. Fruity wine with aromas of blackberries, blueberries and ripe red cherries. Mineral and spicy notes. Full body, soft tannins, and good balance.

**Food Pairings:** starters, pasta, grilled and baked white and red meats. Medium aged cheeses.

