

PECCHENINO

DOGLIANI SUPERIORE SIRÌ D'JERMU

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

Variety: 100% dolcetto

First vintage produced: 1988

Harvest time: third week of September.

Vinification: from grapes coming from a single vineyard located near the Dogliani estate. The vines are guyot trained, have a density of 5000 plants per hectare, with south-west exposure. The age of the vineyard is about 35 years. The soil is of medium texture tending to limestone with fractions of silt and clay. After destemming, the must, with part of the whole grapes, ferments in steel tanks for 15-20 days at a temperature of 26°C. After a first racking the malolactic fermentation develops naturally.

Ageing: 12 months in large oak barrels.

Description: intense ruby red colour with violet nuances. Fruity wine with aromas of blackberries, blueberries and red cherries. Hints of minerals. Full body, soft tannins and good balance.

Food Pairings: starters, pasta, grilled and baked white and red meats. Fresh and medium aged cheeses.

