

# PECCHENINO

## DOGLIANI SUPERIORE SIRÌ D'JERMU

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

**Variety:** 100% dolcetto

**First vintage produced:** 1988

**Harvest time:** mid-end 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 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. After a first racking the malolactic fermentation develops naturally.

**Ageing:** 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.

