

## Dogliani Docg

A traditional wine, born in the vineyards positioned in the hills of San Luigi, San Giacomo and Madonna delle Grazie. In the Dogliani area this traditional wine reaches its maximal tipicity: of a ruby red colour, which tends toward violet with a rich fruity bouquet, full bodied with an intense aroma of undergrowth and a pleasantly tannic taste, with a slight final almond note, typical of this wine.

Eight months of maturation in steel tanks and two months in glass complete the refinement. Of a dry and moderately acidic taste, after a year of ageing, it has a good body and full taste. The annual production is of 150.000 bottles.

### *Species of vine*

**Typology:** Dolcetto  
**Rootstock:** A20 A / SO4  
**Bushiness:** 4500 viti/Ha  
**Plant breeding:** Guyot

### *The Vineyards*

**Zone:** Village of Dogliani (Cuneo)  
**Cru:** San Giacomo, San Luigi, Madonna delle Grazie – 350m  
**Soil:** marly-calcareous-clayey ground  
**Exposure:** South/South-East/South-West  
**Area of the vineyard:** 23,00 Ha  
**Year of planting:** 1941/2010

### *The wine making*

Fermented in steel tanks under strict temperature control (28°C), raked after 4/5 days, decanted, gotten malolactic treatment and completed at a controlled temperature. Decanted a number of times during maturation in steel tanks, bottled in high spring and made ready for drinking at the beginning of summer.



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