

DOGLIANI D.O.C.G. Briccolero



Denomination: Dogliani D.o.c.g.

Grape variety: 100% Dolcetto

Vineyard: Briccolero originates from the vineyards on the south-east side of the estate, within the San Luigi cru in the municipality of Dogliani.

Vinification and ageing: harvest and alcoholic fermentation in September. Ageing mostly in cement tanks, for about a year. The wine is not filtered.

Characteristics: the colour is very intense with violet hues. The nose has a fruity aroma of black berries, balsamic and spicy. The taste has a good acidity with solid tannins.

Bottles produced: around 25,000

