



SAN ROMANO

Il Dolcetto di Dogliani Bricco delle Lepri

Dolcetto di Dogliani D.O.C. "Bricco delle Lepri" originates from vinification in purity of Dolcetto grapes coming from a single vineyard so-called for being frequently visited by hares (Lepri).

Variety: 100% Dolcetto grapes

Harvest period: grapes are hand harvested, usually the last ten days of September.

Vinification: vinification and refinement are carried out in stainless steel tanks at controlled fermentation temperature that is not higher than 28/30°C

Refinement in the bottle: 1 month

Organoleptic characteristics

Clear ruby red in colour almost purple, scents of red fruits in the nose with natural notes of sage and herbs.

Medium-bodied, with a light and refreshing acidic hint, is characterized by a good fruity persistence.

Food matches

It will pair nicely with cold cuts, hors d'oeuvre, main courses, roasted white and red meat, stewed or roasted anchovies and sardines, fresh and medium-aged cheeses.

Alcoholic content: 13,5 % Vol

Serving temperature: 15-17°C

Bottle size: 0,750 litres

Winemaker: Beppe Caviola



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