



SAN ROMANO

Il Dolcetto di Dogliani Vigna del Pilone

A exceptional Dolcetto of Dogliani, one of the main representatives together with few others, of the new interpretation of this variety based on the importance of this wine and its structure.

Variety: 100% Dolcetto grapes

Harvest period: grapes are hand harvested, the last week of September

Vinification: in stainless steel tanks at controlled fermentation temperature (25/30°C). Devatting after 5/10 days. Induced malolactic fermentation and completed at constant temperature before winter.

Refinement in the bottle: 2 months

Organoleptic characteristics

Dark and dense ruby red with purple reflections; elegant aromas in the nose, with intense and warm fruity notes and scents of plum; the mouth offers a good concentration of tannins, alcohol and extracts that are nicely proportionate.

Food matches

An eclectic wine that will pair nicely with hors d'oeuvre, main courses, roasted or stewed white and red meat, truffle-based dishes, stewed or roasted anchovies and sardines, aged cheeses.

Alcoholic content: 14,5 % Vol

Serving temperature: 18°C

Bottle size: 0,750 litres

Winemaker: Beppe Caviola



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