

*dal 1761*

# BORGOGNO

## Dolcetto d'Alba d.o.c.

### Origin of grapes

100% estate vineyards located in Barolo in the areas Liste, Rué and San Pietro covering a surface of approximately 5 ha.

**Soil:** calcareous and rich in clay  
(Tertiary - Miocene origin)

**Altitude:** 350-450 m a.s.l.

**Grape variety:** 100% Dolcetto grapes

### Production method

Short winter pruning of the vine (5 - 7 buds per plant) and rigorous selection of grapes during harvest. Traditional vinification in estate cellars in Barolo; medium maceration (7 - 8 days) at controlled temperature (19-20° C). Short passage in the barrel (1-2 months) and at least 1 month bottle refinement.

### Organoleptic characteristics

Intense ruby red colour almost purple.  
Vinous, fresh and fruity in the nose, very pleasant fragrance.  
Dry and fragrant flavour with notes of almond.

**Alcohol:** approximately 12% Vol.

**Total acidity:** 5,6 - 5,8 g/l.

### Food matches

It will pair nicely with soups, boiled or not excessively elaborate meat, stewed vegetables, sweet cheeses.

**Serving temperature:** cellar temperature



**Borgogno** - Via Gioberti, 1  
12060 Barolo (Cn) Italy - Tel. +39.0173.56108  
info@borgogno.com www.borgogno.com

