

# DOGLIANI D.O.C.G.

## San Luigi vigna la Costa



Denomination: Dogliani D.o.c.g.

Grape variety: 100% Dolcetto

Vineyard: La Costa originates from the vineyard planted on the highest point (about 400mts a.s.l.) of our estate, within the San Luigi cru in the municipality of Dogliani.

Vinification and ageing: harvest and alcoholic fermentation in September. Ageing for three years from harvesting to the sale, with a period in cement tanks and big French oak barrels not toasted. The wine is not filtered.

Characteristics: the colour is very intense with violet hues. The nose is fruity and floral. The taste is persistent and full with a long finish.

Bottles produced: around 2,000

Certification: organic wine

