

AZIENDA AGRICOLA  
**BORGOGNO**  
◆ RIVATA ◆

## Langhe Dolcetto DOC I Dossi

It is the table wine par excellence and one of the most typical and widespread vines of Piedmont. It is named after the sweetness of its ripe grapes, but also the Piedmontese term “duset”, ie a hill which is not particularly high and impervious. Bright ruby color, strongly fruity, with a dry and strong taste and an aftertaste of bitter almond and tannin. It goes well with vegetable and cold cuts appetizers, soups, risotto, bollito and cheeses.



### Basic information

Product name: Langhe Dolcetto  
DOC I Dossi  
Cépage: Dolcetto  
Appellation: Langhe Dolcetto  
Classification: DOC

Color: red  
Type: still  
Country/Region: Italy / Piedmont  
Alcohol percentage: 13.5  
Number of bottles produced: 2,000

### Vinification

Method: alcoholic fermentation in stainless steel tanks for 10 /12 days at a controlled temperature.  
Temperature: 26 / 28 °C  
Lenght: 10 / 12 days  
Malolactic: done

Aging: in steel tanks  
Minimum aging in bottle: 3 months

### Vineyard

% of Grape/Cépage: 100% dolcetto  
Soil: medium texture  
Exposure: southwest  
Agricultural method: guyot

Year of plantation: 1990  
Type of harvest: manual  
Geolocation: Roero

### Bottle

Empty bottle weight: 575 g  
Date of bottling: June 2018  
Aging potential: 5 / 6 years  
Cork size: 24×44

Cork material: cork  
Bottle type: Albeisa