



EMPSON & CO.
Experience Italy in a Wine glass



Dogliani DOCG

A traditional wine, made by Luigi Einaudi as far back as 1920. From three different estate-owned vineyards in Dogliani with good altitudes, calcareous marl and clay soil and southeastern, southern and southwestern exposure. The wine is raised twelve months in stainless steel and a few months in bottle. The embodiment of its terroir, it is rich, fresh, fruity, full of flavor and easy to drink, featuring a slight almond note on this finish, a hallmark of the Dolcetto grape.

Wine exported to: Bermuda, Canada

Most recent awards

WINE SPECTATOR: 90

VINOUS: 91

JAMES SUCKLING: 92

WINE ADVOCATE: 90



Winemaking and Aging

Grape Varieties:	100% Dolcetto
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	4-5 days
Type of yeast:	Selected
Fermentation temperature:	28 °C (82.4 °F)
Length of maceration:	4-5 days
Malolactic fermentation:	Yes
Aging containers:	Stainlesss steel
Container size:	15,000 L
Bottling period:	Several times during the year
Aging before bottling:	5-6 months
Closure:	Natural Cork



Vineyard

Organic:	No
Vineyard name:	San Giacomo and Madonna delle Grazie
Vineyard location:	Dogliani, Piedmont
Soil composition:	Calcareous marl and clay
Vine training:	Guyot
Altitude:	350 meters (1,150 feet) above sea level

Vine density:	4,900-5,000 plants per hectare
Exposure:	Southern/southeastern/western/southwestern
Years planted:	2005
Age of vines:	14 years old
Time of harvest:	Late September
Total yearly production (in bottles):	120,000



Tasting Notes and Food Pairings

Tasting notes:	Ruby red in color, with a fruity bouquet; fresh and flavorful on the palate, with abundant red berry fruit and almond finish.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Pairs well with starters and first courses like pasta, risotto and soup. Great with vegetable or meat salads, pasta with or without tomato or ragout.
Aging potential:	3-4 years
Alcohol:	Alcohol cont. 13 % by vol.
Winemaker:	Giuseppe Ca Viola