



DEL TUFO BRUNO

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Dolcetto di Dogliani D.O.C.G. Passola



Dry wine with good structure obtained from a careful selection of our best Dolcetto grapes harvested late.

Intense and pleasant in aroma with a slight hint of wood.

Harmonic and pleasant already bottling, improves and refines with aging.

Sensory Profile

Colour

Deep ruby red tending to orange.

Bouquet

Ample and complex, pleasant with signs of mature fruit and a light note of wood.

Taste

Harmonic, pleasantly bitter, persistent, balanced and elegant.

Maintenance

In fresh place, deprived of light with lain down bottle.

Combining

White meats and redheads, average's cheeses seasoning.

Serving Temperature

16°-18° C.

Specifications

Wine Type

Dry Red

Grapes

100% Dolcetto

Vineyard

Cover-cropped with legumes through end of June, then mulched.

Harvest

Hand-picked, with rigorous grading of bunches. Mid end September, upon perfect maturation.

Vinification

Careful destemming, then soft pressing of the grapes. Fermentation in red at controlled temperature.

Maturation

Ten months in stainless steel, 18 months in wooden barrel then 6 months' bottle ageing.

Cellaring Potential

8 years.