



**DEL TUFO BRUNO**

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## Dogliani D.O.C.G. Sorì Tunin



Dry wine made from a selection of grapes from our younger vineyards. It has the typical characteristics of preciousness of Dolcetto whole meal. It lends itself to be drunk young.

### Sensory Profile

#### Colour

Deep, brilliant ruby red.

#### Bouquet

Rich in body and alcohol, very distinctive, appealingly fruity.

#### Taste

Crisp and dry, pleasantly bitterish, full-bodied and well-balanced.

#### Maintenance

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

#### Combining

From all meal, particularly suitable with pasta, soups, white meats, average's cheeses seasoning.

#### Serving Temperature

14°-16° 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.

Temperature-controlled fermentation on the skins.

#### Maturation

Ten months in stainless steel, then 3 months' bottle ageing.

#### Cellaring Potential

4 years.