



DEL TUFO BRUNO

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Dogliani D.O.C.G. Vigna Spina



Dry wine obtained from a careful selection of our best Dolcetto grapes harvested from the oldest vineyards.

It is characterized by concentration and softness of considerable intensity; lends itself to be drunk soon as after a few years.

Sensory Profile

Colour

Deep ruby red tending to purple.

Bouquet

Vinous, intense with elegant and persistent hints of ripe fruit.

Taste

Dry with hints of almonds, good body, persistent.

Maintenance

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

Combining

Roast of white meats and redheads, meats to the grate, game, seasoned cheeses.

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.
Temperature-controlled fermentation on the skins.

Maturation

Ten months in stainless steel, then 10 months' bottle ageing.

Cellaring Potential

3-8 years.