San Luigi 2015

DOGLIANI DOCG

Made from grapes grown in vineyards located in San Luigi, this wine is distinguished by its freshness and drinkability while maintaining the excellent body and elegance of an important red wine. Fruity and aromatic, this is an everyday wine that surprises at every sip.

Appellation: Dogliani DOCG

Variety: Dolcetto

Vineyard of production: San Luigi – Dogliani

Average age of vineyards: 38 years

Winemaking: Crushing-destemming is followed by spontaneous alcoholic fermentation using indigenous yeasts. It is left in contact with the skins in stainless steel tanks at a controlled temperature of 25–28°C (77–82°F) for 18 days. Next follows dry racking and decantation with transfer to stainless steel tanks. It is stabilized with cold temperatures in order to avoid the use of clarifying products.

Malolactic fermentation: Carried out entirely in stainless steel immediately after alcoholic fermentation.

Aging: In stainless steel tanks until bottling, done in mid-January 2016. Then, bottles rest at a constant temperature of 14°C (57°F) for one month before release.

First year of production: 1978

Bottles produced in 2015: 72,684

Tasting notes: The excellent 2015 vintage helped to give San Luigi one of its most complete expressions. Scents are fresh and fragrant ranging from blackberry to blueberry to plum with a slight floral remembrance; on the palate, it is full-bodied and balanced with a little higher alcohol content than other vintages. It perfectly pairs with food, from appetizers to cheese.

Alcohol: 13.25% ABV
Total acidity: 5.53 g/l
Dry extract: 27.70 g/l
pH level: 3.70
Polyphenols: 2455
Anthocyanins: 406