

RAINERI

Dogliani Zovetto



Denomination: DOCG

Grape variety: Dolcetto 100%

Vineyard in: Zovetto in Farigliano

Average production: 10000 bottles; 1250 cases

Grape yield per hectare: 6,5-7 tons

Exposure and altitude: south, south-east, 1300 feet a.s.l.

Type of soil: marls of clay and limestone

Age of vineyard and growing system: 45 year old, guyot

FARMING

Partially managed completely by hand: just too steep and dangerous to use any sort of motorized vehicle. Sustainable, with grass kept short, copper and sulfur. At least two green harvests between July and August, followed by manual selection at picking time. Grapes harvested by hand in mid-September in 20kg crates.

VINIFICATION & AGING

Clusters are crushed and destemmed in the cellar. Fermentation and maceration last about 8 days at controlled temperature (27°-28°C; 80°-82°F) in stainless steel horizontal fermenter.

One month of malolactic fermentation followed by eight months aging in stainless steel vat prior to bottling. No filtration, no fining.

SENSORY CHARACTERISTICS

Color: deep ruby-red tones purplish highlighted

Nose: deep, fruity, cherry and plum, grapey

Palate: grapey, full, deep and lasting, sweet tannins, balanced, typical nutty aftertaste

Serving temperature: 16°-17°C; 61°-63°F

Aging potential: 2-5 years

Pairing: cheese and crackers, any appetizer, pasta, pizza, cured meat

RAINERIVINI.COM

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