



## ***Dogliani “Maestra”***

-Grape: 100% **Dolcetto**

-Denomination: **Dogliani DOCG**

-Vineyard of origin: Located in Farigliano village (on South of Barolo area)

- Extended for approx 3,5 ha
- 50 years old plants
- Exposure South East
- Altitude from 440 to 500 m
- Calcareous clay soil

-Production: 17.000 bottles

-Aging: 10 months on **steel** and **cement** tanks.

-Gillardi style: we work in a very **traditional way**, for this reason our Dolcetto is not aged in wood.

We usually wait for one year or more before to introduce this wine to the market.

-Characteristics: Ruby red colour. Fruity and soft taste, in particular very mature red fruits as a cherry jam. Good balance between structure and acidity.

A simple but never banal Dolcetto, suitable for any occasion.