

PECCHENINO



PRODUCER PROFILE

Estate owned by: Orlando and Attilio Pecchenino
Winemaker: Orlando Pecchenino
Total acreage of vine: 75 Acres
Winery Production: 130.000 Bottles
Region: Piemonte

SAN LUIGI DOGLIANI DOCG

WINE DESCRIPTION

The Dolcetto that goes into San Luigi is cultivated on 54 acres in the area with the same name. This sometimes problematic varietal reaches better maturity in the calcareous soils of the San Luigi, resulting in a final wine with sweet tannins and a rich color that is considered a signature of the appellation.

San Luigi is an excellent introduction to Pecchenino's line of elegant Dolcetto wines which showcase their unique profile.

TASTING NOTES

The color is ruby red with violet highlights. The bouquet is fruit-forward with notes of currants, raspberries, blackberries and prunes. The flavor is well-balanced with sweet tannins and good acidity.

FOOD PAIRING

Pairs well with appetizers, pastas, white meats, red meats and roasts.

VINEYARD & PRODUCTION INFO

Vineyard Name:	Dogliani San Luigi
Size:	13 Ha
Soil composition:	Calcareous, medium density
Training method:	Guyot
Elevation:	450 Meters a.s.l.
Vines/Acre:	2400/ Acre
Exposure:	South East, South, South West
Years Vines Planted:	1984-1996
Harvest time:	Second and Third Week of September
First vintage:	1994
Production:	85.000 bottles

WINEMAKING & AGING

Varietal composition:	100% Dolcetto
Length of fermentation:	8 days at 28 ° C Max
Aging Container:	Stainless Steel Tanks
Aging Pre-Bottle:	8-10 Months
Length of Bottle Aging:	3 Months

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	3,8 g/l
Acidity:	5.2 g/l
Dry extract:	26 g/l

