

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

BRICCO BOTTI DOGLIANI SUPERIORE DOCG

WINE DESCRIPTION

This is a single vineyard Dolcetto that is aged in oak, one of the only in the appellation. Aged in untoasted, large botti, Bricco Botti achieves round, sweet tannins without sacrificing is bright nose of ripe fruit. This elegant wine has extensive aging potential.

TASTING NOTES

Deep ruby red. Bouquet of intense mature fruit with notes of currant, raspberry and blackberry with hints of violet. Flavor is rich but balanced with notable soft tannins and good acidity; great persistence.

FOOD PAIRING

Pairs well with red meats, braises and goat or sheep's milk and cheeses.

VINEYARD & PRODUCTION INFO

Vineyard Name:	Dogliani Superiore Bricco Botti
Size:	1,2 Ha
Soil composition:	Calcareous marl with clay
Training method:	Guyot
Elevation:	450 Meters a.s.l.
Vines/Acre:	2,400 per Acre
Exposure:	South West
Year Vines Planted:	1996
Harvest time:	Third week in September
First vintage:	1999
Production:	6.400 bottles

WINEMAKING & AGING

Varietal composition:	100% Dolcetto
Fermentation container:	Stainless Steel Tanks
Length of Fermentation:	30 days at 29 ° C Max
Aging Container:	French Oak Barrels of 2.500 l.
Aging Pre-Bottle:	24 Months
Length of Bottle Aging:	6 Months

ANALYTICAL DATA

Alcohol:	14,5%
Residual sugar:	2 g/l
Acidity:	5.6 g/l
Dry extract:	29 g/l

