

# 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

## SIRI D'JERMU DOGLIANI SUPERIORE DOCG

### WINE DESCRIPTION

This single vineyard wine is made from Dolcetto cultivated on 12 acres on the northern edge of Dogliani. Dolcetto carefully hand selected is then fermented using only natural yeasts, enhancing the strong personality of the final wine. In addition to its ripe fruit nose, Siri d'Jermu has the deep color characteristic of this appellation.

### TASTING NOTES

Ruby red with violet highlights. Bouquet is intense nose of ripe fruit with notes of currants, blackberries and black cherries. Flavor is balanced with smooth, sweet tannins and a persistent finish

### FOOD PAIRING

Pairs well with pastas, white meats, red meats, braises, fresh cheeses and medium aged cheeses

### VINEYARD & PRODUCTION INFO

Vineyard Name:	Dogliani Superiore Siri d'Jermu
Size:	4 Ha
Soil composition:	Medium-textured, loose-packed calcareous marl
Training method:	Guyot
Elevation:	450 Meters a.s.l
Vines/Acre:	2,400/Acre
Exposure:	SouthWest
Years Vines Planted:	1984-1996
Harvest time:	Third week of September
First vintage:	1986
Production:	25.000 Bottles

### WINEMAKING & AGING

Varietal composition:	100% Dolcetto
Fermentation container:	Stainless Steel Tanks
Length of Fermentation:	18 days at 29 ° C Max
Length of Maceration:	16 days
Aging Container:	French Oak Barrels of 2.500 l.
Aging Pre-Bottle:	12 months in oak
Length of Bottle Aging:	6 Months

### ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	2 g/l
Acidity:	5.2 g/l
Dry extract:	28 g/l

