

# SAN GIORGIO

PIEMONTE  
DOLCETTO  
D.O.C.



Dolcetto, the appellation name is curiously contrasting with its characteristic, which is a dry wine. The best way to understand it is to refer to the grape name which has low acidity and is pleasantly sweet. Dolcetto is not a wine suitable for long ageing because of its low acidity, but it offers pleasant tannins that make it perfect and versatile for pairing with food throughout a meal. In Piedmont, there are many appellations that refer to Dolcetto, which gives rise to wines with very different characteristics despite being produced from the same grape. Our Dolcetto has a significant fruity characteristic which helps to softening the tannins, highlighting the unique peculiarity of this wine. The name San Giorgio refers to a Benedictine monastic settlement, of which there is no longer any trace, built in the hamlet of Vinchio, called Noche, in an elevated and well-exposed position, particularly suitable for the cultivation of vines.

**GRAPE:** Dolcetto.

**SOIL:** Clayey with sand.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** South.

**VINE TRAINING-DENSITY:** Guyot. 5000 vines per hectare.

**HARVEST:** Usually it takes place starting mid-September. The grapes are harvested by hand in the morning and delivered to the winery during the day, so that the grapes arrive fresh.

**VINIFICATION:** After crushing and destalking the grapes, the must is sent to vertical stainless tanks. The alcoholic fermentation and maceration last around 7 days with a much automatic pumping over carried out to extract the polyphenolic substances from the skin. The fermentation occurs at a constant temperature of 26 °C.

**AGEING:** The malolactic fermentation takes place immediately after the alcoholic fermentation and the wine remains in stainless steel tanks for about 3 months prior to bottling, followed by 3 months of bottle ageing.

## TASTING NOTES

The wine has a red ruby colour with purple hues. The nose is fruity, intense, vinous and fresh with typical aromas from the grape variety such as violet and cherry.

On the palate, the wine is fine with a good freshness and persistence, dry, savoury and a pleasant bitterish aftertaste with aromas of almond

**PAIRINGS:** All meal long, which pairs perfectly with mixed boiled meats “bollito misto piemontese”, soup with rice, risotto, snails, white meats, vegetables flan.

**ALCOHOL CONTENT:** 13,5% vol.

**SERVING TEMPERATURE:** 18 °C.

**SIZE:** 0,75 l.



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO