



“For men it’s different. They add scores by ageing. As they get older they improve. Like the Dolcetto wine.”

(Luciana Litizzetto, Sola come un gambo di sedano, 2001.)



PIRUN DOGLIANI

D.O.C.G.



Organic wines

Young wine, fresh and fragrant of intense ruby red colour, ready for being tasted soon in the late Spring next to harvest.

STRENGTH 12%vol.

WINE VARIETAL Dolcetto 100%

VINEYARD Blend of several vineyards of our wine firm. Low arch Guyot cultivation system following the organic methods in total respect of the environment.

AVERAGE ANNUAL YIELD About 8000 Kgs of grapes per hectare.

AGEING AND REFINING Traditional winemaking process with destemming of grapes and repeated pumping over. The maceration lasts about 5 - 6 days depending on the vintage. At the end of the fermentation, it matures in vitrified concrete tanks until the bottling. For being a wine suitable for the everyday consumption, it requires a shorter maturation in the tanks and is, therefore, bottled earlier than other Dogliani wines, usually in May. It refines in the bottle for a month before being distributed.

FRAGRANCE Fresh and fruity, it evokes cherries.

TASTE Dry, average structure, soft, with balanced acidity and pleasantly bitter at the end.

FOOD PAIRING Ideal for informal meals and snacks based on salami and fresh cheese. Easy to be combined with the everyday cooking recipes.

PRESERVATION It maintains its maximum strength for 2 – 3 years.

SERVING TEMPERATURE Within 15 and 18° C, according to the season.

RECOMMENDED WINE GLASS Glass with average rim.

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