

Dogliani D.O.C.G.



The harvest is done by hand the first 10 days of October. When the grapes arrive in the cellar, they are crushed and fermented in stainless steel tanks with maceration on the skins for about 12-25 days. However, the last stage is the aging in wood.



Type of Soil: Calcareous clay

Altitude: 310 m asl

Plantation: Guyot

Alcohol: 13.5 ° -14 °

Dogliani is a wine with low acidity and hints of fruit. With an intense ruby red color, it has a herbaceous scent and a dry, almondy, harmonious and slightly bitter taste. Thanks to these characteristics it can be easily combined with traditional dishes: from the simplest to the more complex ones. Serving temperature: 15 ° -18 ° C



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