

**MANFREDI A&C SRL
FARIGLIANO ITALY**

Type of wine: **DOGLIANI D.O.C.G BRICCO ROSSO**

Species of Vine: This wine with a long glorious tradition
, is produced with grapes from Dolcetto vines.

Production Area: **“Estate Bricco Rosso”** Italy – Piedmont –
South-western hillside of Langhe.

Organoleptic characteristics: Intense, ruby red with violet
fringes and some violet hues.
Intense and persistent bouquet,
reminding of violets and primroses,
reminding of spring, the season of its
maturity. Smooth ample taste,
moderately acid, full bodied, very
harmonious and well-balanced.

Wine-making process: The grapes are previously separated
from the grape stalks with special
equipments and then pressed; the
product is later piped into steel
containers where the fermentation
can take place at about 24° C.
After the tumultuous fermentation
that can last about one week,
the product continues its evolution
with a lighter fermentation until the
consumption of the sugars

Ageing: The Dolcetto is refined in oak casks tanks
for about 6 months.

Serving Suggestion: Can be served with any courses,
it goes particularly well with game,
pasta and all kind of cheeses.

