

DOMENICO CLERICO

LANGHE DOLCETTO 'VISADI'



Typical violet color, with a nose full of ripe black cherry. Fresh and crisp on the palate with flavors of red fruit and a lasting finish.

Color: Red

Grapes: 100% Dolcetto

Soil: Clay

Altitude: 400 m above sea level

Age of Vines: 13-70 years old

Yield: 70-80 hl/ha

Vineyard Cru: Bricco San Pietro, Ginestra, and Mosconi

Farming practices: organic

Yeast: cultured

Skin maceration: 5-7 days

Malolactic fermentation: yes

Fermentation: Cold fermentation in stainless steel

Aging: 12 months in stainless steel and bottle

Production: 25,000 bottles per year