

PECCHENINO



DOGLIANI SUPERIORE DOCG SIRÌ D'JERMU

grape: 100% Dolcetto

training system: guyot

terrain: medium-textured loose-packed calcareous soil

exposure: south, south-west

altitude: 420 mt

vinification: maceration on the skins for 15 days at 28°C

maturation: 12 months in 25 hl oak casks

vinestock per hectare: 5500

alcohol: 14%