

San Luigi 2016

DOGLIANI DOCG



Made from grapes grown in vineyards located in San Luigi, this wine is distinguished by its freshness and drinkability while maintaining the excellent body and elegance of an important red wine. Fruity and aromatic, this is an everyday wine that surprises at every sip.

Appellation: Dogliani DOCG

Variety: Dolcetto

Vineyard of production: San Luigi - Dogliani

Average age of vineyards: 39 years

Winemaking: Crushing-destemming is followed by spontaneous alcoholic fermentation using indigenous yeasts. It is left in contact with the skins in stainless steel tanks at a controlled temperature of 25-28° C (77-82° F) for 21 days. Next follows dry racking and decantation with transfer to stainless steel tanks. It is stabilized with cold temperatures in order to avoid the use of clarifying products.

Malolactic fermentation: Carried out entirely in stainless steel immediately after alcoholic fermentation.

Aging: In stainless steel tanks until bottling, done in end of January 2017. Then, bottles rest at a constant temperature of 14°C (57° F) for one month before release.

First year of production: 1978

Bottles produced in 2016: 70,666

Tasting notes: Dogliani San Luigi expressed in a sincere vintage 2016 shades of rich and lush just passed. The color shows the classic ruby red color with shades of purple, the nose shows red fruit with a very pronounced hint of cherry.

These features are found in the mouth where the fruity freshness and the right acidity typical of Dogliani are also enhanced by the aging only in steel in order to preserve the typical characteristics.

Dogliani San Luigi is great for pairing for the meal.

Alcohol: 13.47% ABV
Total acidity: 5.41 g/l
Dry extract: 27.20 g/l
pH level: 3.75
Polyphenols: 2278
Anthocyanins: 396



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