

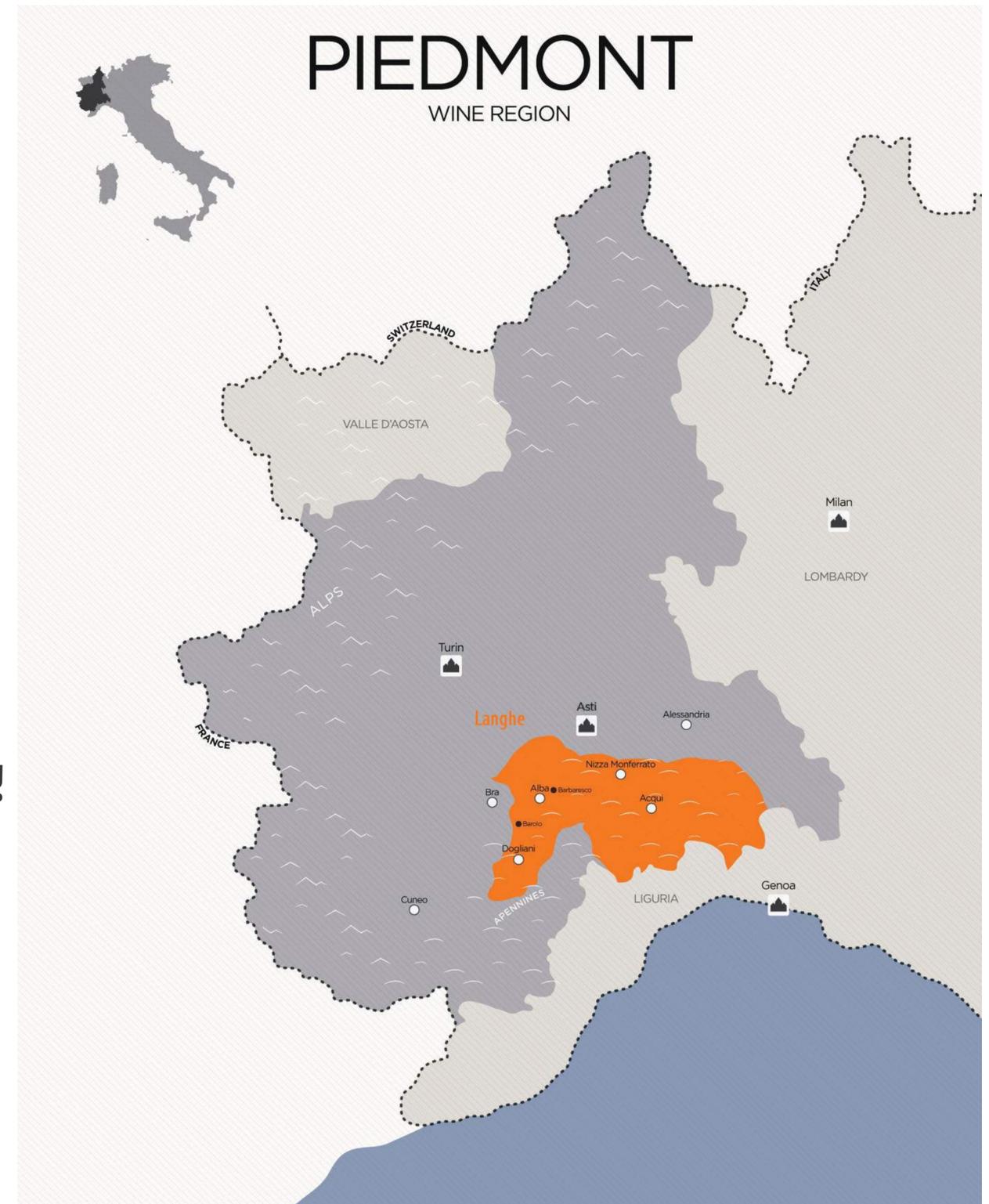


C A S T A G N O L E D E L L E L A N Z E



UNESCO's World Heritage, **LANGHE** it's a cultural landscapes, outstanding living testimony to winegrowing and winemaking traditions that stem from a long history, and that have been continuously improved and adapted up to the present day.

It's vineyards constitute an outstanding example of man's interaction with his natural environment. Following a long and slow evolution of winegrowing expertise, the best possible adaptation of grape varieties to land with specific soil and climatic components has been carried out. The winegrowing landscape also expresses great aesthetic qualities, making it into an archetype of European vineyards.





DOGLIOTTI
1870

F I F T H G E N E R A T I O N

Generation after generation, the winemaking tradition of the Dogliotti family has been passed down from father to son. With time, they have refined their techniques to creating the high quality wines they are known for today, and their selection of wines has grown alongside.

The Dogliotti family's passion for winemaking is found in three cousins, Erik (enologist), Ivan (business), and Matteo Dogliotti (web graphics designer). With their combined enthusiasm, they've united their different talents to arrive at one, common objective: to strengthen the family winery and share Dogliotti 1870 wines with the world.





Belle & Let

DUGLIOTTI

VINO D'ASTI
LANZE



MOSCATO D'ASTI DOCG

Denomination: Moscato d'Asti DOCG
Grape variety: 100 % Moscato Bianco
Alcohol percentage: 5,5 % Vol

Color: Golden straw colour
Perfume: Orange blossom, honeysuckle, almonds, ginger and fruit dominated by green grapes, citrus tones and ripe peach nuance
Taste: From pear and apple, to orange and lime with consistent appearances in the ripe, juicy peach and apricot category

Food match: Fruit-based desserts, ice creams, Christmas desserts, and ideal to prepare cocktails
Temperature of service: 8 – 10 ° C
Glass recommended: Cup

This aromatic wine can be only produced in 52 villages in the southern part of Piedmont, in within Asti, Alessandria e Cuneo. It is produced from Moscato Bianco grapes and is known for its surprising perfume-like fragrance, light-body, semi-sparkling, spritzy character lower alcohol content (typically to the tune of the around 5-8% abv) and its dazzling fruit-forward palate profile with a welcoming sweet factor. The wine's color steers towards straw yellow with occasional tinges of gold. Moscato's inherent aromatics are simply stunning – orange blossom, honeysuckle, almonds, ginger and fruit dominated by green grapes, citrus tones and ripe peach nuances



MOSCATO D'ASTI BERLET

Denomination: Moscato d'Asti DOCG

Grape variety: 100 % Moscato Bianco

Alcohol percentage: 5,5 % Vol

Color: Golden straw colour

Perfume: Orange blossom, honeysuckle, almonds, ginger and fruit dominated by green grapes, citrus tones and ripe peach nuance

Taste: From pear and apple, to orange and lime with consistent appearances in the ripe, juicy peach and apricot category

Food match: Fruit-based desserts, ice creams, Christmas desserts, and ideal to prepare cocktails

Temperature of service: 8 – 10 ° C

Glass recommended: Cup



MOSCATO D'ASTI ERIK

Denomination: Moscato d'Asti DOCG
Grape variety: 100 % Moscato Bianco
Alcohol percentage: 5,5 % Vol

Color: Brilliant, straw yellow color with light, golden reflections

Perfume: A perfume that combines musk, sage, white flowers, and – because of its aging – yellow fruits, ripe apricot, and vanilla

Taste: It's light, unsticky sweetness is surprising and contrasts perfectly with its strong acidity. It is very persistent and leaves savory and mineral notes on the palate

Food match: Our unique production method creates a wine that respects the traditional characteristics of Moscato d'Asti DOCG and yet differs in structure and freshness. For this, it can be paired with desserts as well as appetizers and delicate first courses

Temperature of service: 8 – 10 ° C

Glass recommended: Cup

Our Moscato has a unique vinification and aging it undergoes both before bottling and in the bottle, creating a long-lived Moscato where the principle aroma is not linalool (as it commonly is), but different and important sensations that are anything but typical.

The grape harvest was carried out during the first week of September. After a brief cold maceration, the grapes are pressed and the must begins alcoholic fermentation. Part of it ferments in stainless steel under a controlled temperature with selected yeasts, and the rest is left to ferment with native yeasts in oak barrels.

Once both fermentations are completed, the Moscato is left to age on the lees and the two separate parts are blended only in the pre-bottling stage.

After bottling, the wine is left to age in the cellars for a minimum of 18 months before it is ready for sale.



DOGLIOTTI

VINO SPUMANTE
METODO MARTINI



ASTI SPUMANTE DOCG

Denomination: Asti spumante DOCG
Grape variety: 100 % Moscato Bianco
Alcohol percentage: 7,5 % Vol

Color: Straw yellow with golden reflex

Perlage: Consistent and fine

Perfume: Gentle and well balanced it reminds of moscato grape's aroma with pronounced sensation of bergamot and acacia flowers

Taste: Delicate and balanced with aromatic notes

Food match: Perfect for toasts it matches perfectly with fruit-based desserts, ice creams, christmas desserts, and ideal to prepare cocktails and long drinks

Temperature of service: 6 – 8 ° c

Glass recommended: Cup

This sweet sparkling white wine is considered to be Moscato's brother but in a spumante version.

It's made with Martinotti Method, that means it is fermented in stainless steel tank for 3 months on the yeast



VINO SPUMANTE BRUT

Denomination: Vino Spumante Brut
Grape variety: Pinot nero and chardonnay
Alcohol percentage: 12 %Vol

Color: Light straw yellow
Perlage: Intense dry and complex
Perfume: Fine and consisten
Taste: Dry and savory

Food match: Great with fresh buffet, and appetizer
Temperature of service: 8 – 10 °C
Glass recommended: Tulip glass

With a light straw yellow color,
it's raccomanded with fresh
buffet, and appetizer



BIANCO D'AMELIO

Denomination: White Wine
Grape variety: 100% indigenous white grape
Alcohol percentage: 13 % Vol

Color: Straw yellow with golden reflection
Perfume: Smooth, rich, well-balanced with a good savory end
Taste: Smooth, rich, well-balanced with a good savory end.
Fresh and young wine that offers pleasant sensations. Able to improve over time for those who can appreciate wine more structured

Food match: Ideal for brunch. Good with light pasta dishes, white meat and fish
Temperature of service: 10 – 12 ° C
Glass recommended: Tight wine cup

Smooth, rich, well-balanced with a good savory end. Fresh and young wine that offers pleasant sensations. Able to improve over time for those who can appreciate wine more structured



PIEMONTE DOC CHARDONNAY

Denomination: Piemonte DOC Chardonnay
Grape variety: 100 % Chardonnay
Alcohol percentage: 13 % Vol

Color: Straw yellow with green reflex
Perfume: Intense with flowery and fruity sensations
Taste: Dry, fresh, smooth with a bitter aftertaste

Food match: Great with fresh buffet, appetizer, white meat, and fish
Temperature of service: 8 – 10 ° C
Glass recommended: Tulip glass

Great with fresh buffet, appetizer,
white meat, and fish



ROERO ARNEIS DOCG

Denomination: Roero Arneis DOCG

Grape variety: 100 % Arneis

Alcohol percentage: 13 % Vol

Color: Straw yellow with green reflex

Perfume: Subtle, fresh, slightly fruity, delicate bouquet

Taste: Dry, fresh, smooth with almond aftertaste

Food match: Great with ham asparagus, vegetables appetizers, fish and eggs

Temperature of service: 10 – 12 ° C

Glass recommended: Medium shaped glass

Great with ham asparagus,
vegetables appetizers, fish and
eggs

BARBERA D'ASPI
Denominazione di Origine Controllata

2017

DOGLIOTTI 1872

CASTAGNOLE DELLE LIGURIE



BARBERA D'ASTI DOCG

Denomination: Barbera d'Asti DOCG

Grape variety: 100 % Barbera

Alcohol percentage: 14 % Vol

Color: Beautiful deep ruby red color tending to garnet

Perfume: Intense with flowery and fruity sensations

Taste: Fresh, intense and characteristic aroma, dry with high acidity lightly tannic, and tends to become, with age, more full, harmonious and pleasant

Food match: It is a wine that can be served for the whole meal; great with cold cuts, ham traditional meal from Piedmont, red and white meat, different kind of pasta and some kind of fish like eel and carp

Temperature of service: 18 – 20 ° C

Glass recommended: Ballon

Barbera d'Asti is one of the most famous wine areas in Italy's north-western Piedmont region. It became a DOC in 1970 and was upgraded to its DOCG classification in 2008, adding to Piedmont's already impressive standing at this highest level of Italian wine classification. The Barbera d'Asti title covers the area around the town of Asti, and exclusively focuses on red wines made from Barbera



BARBERA D'ASTI SUPERIORE DOCG

Denomination: Barbera d'Asti DOCG Superiore
Grape variety: 100 % Barbera
Alcohol percentage: 14,5 % Vol

Color: Beautiful deep ruby red color tending to garnet
Perfume: Intense with flowery and fruity sensation
Taste: Fresh, intense and characteristic aroma, dry with high acidity lightly tannic, and tends to become, with age, more full, harmonious and pleasant

Food match: It is a wine that can be served for the whole meal; great with cold cuts, ham traditional meal from piedmont, red and white meat, different kind of pasta and some kind of fish like eel and carp
Temperature of service: 18 – 20 ° C
Glass recommended: Ballon

Asti is one of the most famous wine areas in Italy's north-western Piedmont region. Barbera d'Asti became a DOC in 1970 and was upgraded to its DOCG classification in 2008, adding to Piedmont's already impressive standing at this highest level of Italian wine classification. The Barbera d'Asti title covers the area around the town of Asti, exclusively focuses on red wines made from Barbera



DOLCETTO D'ALBA DOC

Denomination: Dolcetto d'Alba DOC
Grape variety: 100 % Dolcetto
Alcohol percentage: 13 % Vol

Color: It has a characteristically purplish ruby-red color
Perfume: Winey, inviting, with varietal character
Taste: Wine noted for its juicy fruit character, low levels of acidity and mild tannins. its aromas are reminiscent of lavender and violets with a hint of almonds and bitterish after taste

Food match: It 's a wine for the whole meal
Temperature of service: 16 – 20 ° C
Glass recommended: Ballon

Dolcetto d'Alba is one of seven Dolcetto DOCs produced in Italy's north-western Piedmont region. The wine is named after the grape from which it is made and the area where it is produced



GRIGNOLINO D'ASTI DOC

Denomination: Grignolino d'Asti DOC
Grape variety: 100 % Grignolino
Alcohol percentage: 13 % Vol

Color: Light red that tend to rosè
Perfume: Fresh, lively aroma with a clear-cut hint of white pepper and delicate spices
Taste: Intense and characteristic aroma, dry with high acidity lightly tannic

Food match: These are good wines to have with salamis and cheeses of medium seasoning, and also match well with beef and also with fish
Temperature of service: 15 – 18 ° C
Glass recommended: Medium shape glass

Grignolino is a red grape grown almost exclusively in the Piedmont region of northern Italy. This grape produces dry wines with a delicately perfumed bouquet. The wines are either light fruity red wines or refreshing fragrant roses. It is at its best when drunk cool and young. Wines made from Grignolino have high acid levels and light tannins. The name of the grape comes from a word in the local dialect that means “grape pips” (seeds). It is thought that the name came from the fact that this particular variety has an abundance of seeds in each grape. Grignolino is a slow maturing grape that is best suited for warmer areas that have long growing seasons. It reaches maturity near the beginning of October



NEBBIOLO D'ALBA DOC

Denomination: Nebbiolo d'Alba DOC
Grape variety: 100 % Nebbiolo
Alcohol percentage: 14% Vol

Color: Ruby red colour, tending to garnet
Perfume: Light and delicate with a hint of violets
Taste: From dry to invitingly sweet, with good body and tannins when young; smooth and well-balanced

Food match: Red meat, game meat, stewed meat, mature cheese
Temperature of service: 18 – 20 °C
Glass recommended: Ballon

Nebbiolo d'Alba is a DOC encompassing a large area around the town of Alba, situated in the region of Piedmont in north-west Italy. Granted its classification in 1970, the wines are named after the red grape Nebbiolo from which they are made, and the area where they are produced (Alba). This variety is considered the king of Italian red grapes, prolific in the Piedmont region and the backbone of the internationally renowned DOCG wines Barolo and Barbaresco.



BARBARESCO DOCG

Denomination: Barbaresco DOCG

Grape variety: Nebbiolo in its Michet and Lampia sub-varieties

Alcohol percentage: 14,5% Vol

Color: Garnet-red, with orange highlights

Perfume: Violet bouquet, ethereal, intense

Taste: Dry, quite tannic, fine, elegant, demanding but velvety and well-balanced

Food match: Aromatic casseroles and stew of red meat and game-furred game roasts, truffle flavored feathered game, mature cheeses

Temperature of service: 18 – 20 ° C

Glass recommended: Ballon

Barbaresco has always been considered Barolo's 'twin', arriving more or less simultaneously at the same set of regulatory laws, stimulating the foundation of the Consortium in 1934, becoming one of the first Italian Doc wines in 1966 and, in 1980, one of the first Docg wines; it is produced entirely from Nebbiolo grapes



BAROLO DOCG

Denomination: Barolo DOCG

Grape variety: Nebbiolo in its Michet, Lampia and Rosè sub-varieties

Alcohol percentage: 14,5 % Vol

Color: Garnet-red with orange highlights

Perfume: Violet and dog-rose bouquet with leather and spicy note

Taste: Dry, quite tannic, mouth-filling, demanding velvety and well-balanced

Food match: Grilled meat, game meat, mature cheese, savory meals according with the piedmont traditional food

Temperature of service: 18 – 22 ° C

Glass recommended: Ballon

Ageing: 3 years, with 2 in oak casks from France or from Slavonia and then 12 months in the bottle. Depending on the vintage, Barolo can be kept for several decades; store bottles lying down in a dark, damp-free environment at cool temperature. It can be at its top 7 years after vintage

This is the Grand Italian Wine by definition produced entirely with Nebbiolo grapes. Barolo wine comes from the village in the Langa bearing the same name a few kilometres south of Alba. It is now made in eleven 'communes' of village territories, all situated on the scenic Langa hills shaped by centuries of vine cultivation and dominated by medieval castles including Barolo's own



VERMOUTH 18/70

Vermouth 18/70 is an excellent expression of Dogliotti's goal: with a base of Moscato d'Asti, which gives it an incredible aromatic profile and determines the natural residual sugar, they have added a new line of Vermouth to their products. The result is the fruit of decades of ever more refined experimentation in the cellar, a Vermouth that is faithful to Turin's tradition but has a modern twist. The distinctive mark of the 18/70 is its natural sweetness, which comes from naturally-occurring sugars of the moscato. No sugars or colorants are added, and its alcohol grade is low.

The transparent glass bottle shows off the characteristic, bright golden tones of moscato. On the nose, it's delicate, expressive, and elegant. Like a typical Vermouth, its aromatic notes mingle with spices and herbs, particularly absinthe; and light fruity, floral, and citrus notes. Tasting it is a continual evolution in sensations: it is intriguing and inviting. In the mouth, it's rich and full-bodied. An initial sweetness is balanced with its fine, acidic structure and final bitter taste.

Vermouth 18/70 is perfect for aperitivo for its elegant, fine characteristics. Its flavors are exalted both neat or on the rocks, garnished with lemon. It is also perfect for cocktails; the combinations are endless, from the classic Americano to the creative inventions of international barmen around the globe



VERMOUTH 18/70 RED

Denomination: Red Vermouth made with Barbera d'Asti DOCG
varietal: 100% Barbera d'Asti DOCG
Alcohol content: 16% by Vol

Color: Ruby red coming from Barbera wine, brilliant, intense (no added colors)

Nose: The nose is an explosion of herbs and spices that overlap the fruity notes coming from the Barbera wine. You can feel the absinthe, typical Vermouth essence, well balanced with the rich context that alternates scents of floral notes, spicy notes and fruity notes, wild berries, black cherry and cocoa.

Palate: In the mouth the flavour is full, velvety, bitterish although the sweetness prevails

Serving temperature: 8 - 10 °C

Glass: Classic aperitif glass or cocktail cup

Born as an aperitif but also well appreciated in combination with chocolate cakes, pralineries, dried fruits.

Great if you mix it in cocktails with endless combination; from the classic Americano or Negroni to the most innovative proposals of international barman; distinctive feature which imprints on mixing





DOGLIOTTI 1870

CASTAGNOLE DELLE LANZE

Castagnole delle Lanze
14054 - AT

info@dogliotti1870.com
Phone +39 0141 878153

www.dogliotti1870.com