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Dogliotti 1870 snc

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

Since 1870
Piedmont' fine wines

FAMILY

True to the company name, Dogliotti 1870 is a family business with a great history behind it.

Located in Castagnole delle Lanze, the Dogliotti family have passed down a joy for wine through 5 generations. So much so, our passion for wine shines out as the main focus of the production philosophy. Something the family representatives Erik, Ivan and Matteo embrace day to day.

Together the three cousins have brought their different skills to relaunch the company with innovative production techniques, new wines and much willingness.

Using such early rooted knowledge, the Dogliotti 1870 brand is focused on providing wines using only native grapes from the local territory of Moscato and Barbera evolving to give you such wines as Moscato d'Asti docg selezione di Erik, and Vermouth 18/70 (red and white).



VERMOUTH 18/70

Dogliotti 1870 would like to give his own contribute to the relaunch of Vermouth; we would like to honor a great classic of the past as with Vermouth we shares Piedmont roots. We do so with the two most representative Asti area varieties: Moscato and Barbera.



Dogliotti 18/70 White Vermouth is made with Moscato d'Asti docg wine, which gives the important aromatic note and determines the natural sugar residue, to which we added a mix of wild herbal extract, the result of a decade-long experiment. The result is a faithful to Turin tradition Vermouth with a modern style. A distinctive feature of the white 18/70 is its natural sweetness; in fact it doesn't contain added sugar but only the sweetness naturally present in the grape Moscato. The Red 18/70 Vermouth instead is made with Barbera d'Asti docg wine and it is characterized in the nose by an explosion of herbs and spices to which overlap the red fruit aroma coming from the grape of origin. Dogliotti red 18/70 has a strong personality, intense and specific, that doesn't leave indifferent the palate.

DOLCETTO D'ALBA DOC • BARBERA D'ASTI DOCG • BARBERA D'ASTI DOCG SUPERIORE

Par excellence the red wines from Piedmont region. Three wines, the best expression of the territory they come from, with specific organoleptic features so you can match them very well for the whole meal. Also with affordable price.



NEBBIOLO D'ALBA DOC • BARBARESCO DOCG • BAROLO DOCG

They are Piedmont ambassadors around the World. From the austere Barolo to the elegant Barbaresco, through the unique Nebbiolo, common feature it is a tannic structure, well defined and well-balanced, able to match with meat dishes.

ROERO ARNEIS DOCG • PIEMONTE DOC CHARDONNAY

They are fresh white wines, both with fruity and floral nose. The Chardonnay is more dry and velvety; instead the Arneis is more mineral and young. Drink them young combined with vegetables dishes, fish and light pasta dishes.



BIANCO D'AMELIO

Bianco d'Amelio was born in the spring after the harvest, when tasting wines from white grapes separately vinified. They are blended to create a unique wine, well-balanced expression of all varieties. It is a white wine surprising for its aromatic fragrance, mouth-filling, harmonious, soft with a pleasant acid aftertaste. When tasting you can feel the different aromas expression of our territory. A wine we care so we gave it the name of our grandfather Amelio, the person who has handed down to our generation the passion and devotion to this work.

MOSCATO D'ASTI DOCG • MOSCATO D'ASTI DOCG BERLET • MOSCATO D'ASTI DOCG DI ERIK

They are three unique wines born from a grape with a rich aromatic flavor. Moscato d'Asti docg is our best expression of the famous Piedmont sweet white wine, Moscato d'Asti docg "Berlet" made from grapes from our oldest vineyard, and Moscato d'Asti docg di Erik is a personal and unique interpretation of this variety. It is a wine that can be aged longer and longer and that can be paired with appetizers and first courses.



VINO SPUMANTE BRUT • ASTI SPUMANTE DOCG

These two sparkling wines can satisfy all tastes. The Brut is made with Pinot Noir and Chardonnay grapes; being dry it is perfect to match with appetizer to the end of meal toast. The Asti Spumante instead is the Spumante version of Moscato grapes, excellent with desserts do not reject to try as an aperitif.