

## Dogliani DOCG San Luigi - Chionetti

# CHIONETTI

### The Producer:

The history of the Chionetti family has been linked to the vine from the 19th century. The turning point came in 1912 when Giuseppe Chionetti bought the farm in a suitable area for vineyards in San Luigi in the town of Dogliani. Starting from this moment the Chionetti family linked its name with the dolcetto wine they were selling to the biggest traders of the area. Gradually the sale of bottled wine, and consequently the Chionetti name, were established. Andrea then, the son of Quinto, decided to explore the potential of their vineyards and, as a result, they start to produce three crus: Sorì Briccolero, San Luigi, Vigna la Costa.

### The Wine:

Grape(s): 100% Dolcetto  
Area: San Luigi, social cru of the Dogliani D.o.c.g., in the municipality of Dogliani. Vineyards on the south-west side of our estate.  
Average age of vines: 35 years  
Harvest: Manual harvest in early to mid September  
Organic: Yes  
Production: c.35,000 bottles  
Ageing: 1 year before release

### Tasting Notes:

From one of the original flagbearers for quality Dolcetto and Dogliani this organic wine rightly shows the qualitative potential of the historically overlooked variety. Treated with respect in the vineyard this is a pleasantly fruity wine with good acidity and mild tannins

Code: 2313  
ABV: 13%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Organic: Yes  
Closure: Cork  
Awards: Decanter 90 pts (2022);  
DWWA 2023 - BRONZE

