



R.S. LIPMAN COMPANY

 Eros Spinuzzi Selections



Dogliotti began in 1870 in the small town of Castiglione Tinella with brothers Giuseppe and Marcello Dogliotti. Although their winemaking techniques were simple and artisanal, their Moscato became the apple of the winery’s eye, receiving prestigious qualifications and gold medals at important wine competitions. When Giuseppe’s son Luigi took over the winery’s operations in 1929, he transferred their small winery to Castagnole delle Lanze. **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, Ivan and Matteo Dogliotti. 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.



Barbera d’Asti D.O.C.G.

Grapes: 100% Barbera - **Town:** Castagnole delle Lanze - **Vineyards altitude:** 950 feet - **Vineyards exposure:** South-West - **Vines average age:** 25 years old - **Vinification:** De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 7/8 days at controlled temperature. Micro oxygenation to increase the varietal aromas elevation. The malo-lactic fermentation is completed by the end of the winter, and the wine is stored in steel tanks. - **Refining:** 3 months in bottle
Nose: Intense perfume with floral and fruity sensations - **Taste:** Fresh, intense and characteristic aroma, dry with high acidity. Tends to become more full and armonious with age. - **Food Pairings:** It is a wine that can be served during the whole meal; great with cold cuts, ham, red and white meat. Different kinds of pasta and some kind of fish like eel and carp



Barolo D.O.C.G.

Grapes: 100% Nebbiolo - **Vineyards altitude:** 950 feet - **Vineyards exposure:** South-West - **Vines average age:** 25 years old - **Vinification:** fermentation and maceration on the skins for approx. 10 days. During the maceration the must is pumped over in the délestage technique to extract the colour and varietal aromas. After two decantation to eliminate the solid parts, comes the malolactic fermentation - **Aging:** 24/30 Months in oak barrel - **Refining:** 12 months in bottle
Nose: Violet and dog-rose bouquet with leather and spicy notes - **Taste:** Dry, quite tannic, mouth-filling, velvety and well-balanced - **Food Pairings:** Grilled meat, game meat, mature cheese, savory meals according with the piedmont traditional food.



Moscato d'Asti D.O.C.G.

Grapes: 100 % Moscato Bianco - **Vine-training system:** Guyot - **Soil:** Clayey-calcareous, calcareous-siliceous - **Harvest:** Mid-August to early September - Alc. By Vol: 5,5 %

Color: Straw yellow with tinges of gold - **Nose:** 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 Pairing:** Oysters, Aged Chesees, Fruit-based desserts, ice creams, ideal for mixology.

18/70 Vermouth White (100% estate grown Moscato d'Asti)



Today, Dogliotti 1870 wishes to help relaunch Vermouth in an homage to the great, classic drink of the past that shares many of Piedmont's historical roots.

Vermouth 18/70 White is an excellent expression of Dogliotti's goal: with a base of Moscato d'Asti, which gives it an incredible aromatic profile. 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. 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 mixologists

18/70 Vermouth Red (100% estate grown Barbera d'Asti)

Red Vermouth made with 100% Barbera d'Asti Docg

Alcohol content: 16% by Vol

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

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.

In the mouth the flavour is full, velvety, bitterish although the sweetness prevails. Born as an aperitif but also well appreciated in combination with chocolate cakes, 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 mixologists; distinctive feature which imprints on mixing

