
DOSIO
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- **UNESCO Heritage area → Langhe wine production**

  Barolo, Barbaresco, Langhe Nebbiolo, Barbera d'Alba, Dolcetto, Arneis, Langhe Freisa, Langhe Riesling

- **120 thousand bottles / year approx.**

(60 thousand of Barolo)

- **International and national markets**
- **Wine Resort to be built soon**





History

History of La Morra, Barolo and Cantina Dosio

Dosio Winery was founded in **1974** on an existing farmhouse, dating back to the first half of the XVIII century - as evidenced by the old beams brought back to their former splendour in the tasting room.

Completely surrounded by its own vineyards, Dosio Vigneti is located in an astonishing position on the highest point of the municipality of **La Morra**, *500 meters above sea level*, on the **Serradenari hill**. The view of Dosio Winery sweeps over the Cuneo and Turin plain, up to the splendid backdrop of the Alps, from the Maritime Alps to the Rosa Massif.

The existing farmhouse was completely **renovated in 2010**, adding new vineyards to the original property. All work has been carried out with full respect for tradition, so as to create a sense of continuity between past and present.

The parsimonious use of technology, without altering the natural processes, optimizes production. The meticulously tended vineyards produce first-rate grapes, which are of course the essential raw material for top quality wines.





The Vineyards

Visiting the Vineyards

Visitors to the Dosio winery may take individual or group walks through our vineyards, noting the different characteristics of each grape: Dolcetto, with its red leaves, Freisa, Merlot, and Nebbiolo, used to produce Barolo.

The Terroir

You will be accompanied by experts who will explain the importance of the soil. The clayey and calcareous sedimentary marl of Sant'Agata, for example, gives rise to the Nebbiolo grape, considered by far the best variety from the Langhe, "due to a variety of superior genetic characteristics resulting in a complex aroma, an impressive tannin structure and good ageing prospects". These characteristics of Nebbiolo result in Barolo, *the king of wines and the wine of kings*.

Farming phases

But that's not all. Visitors will learn about the importance of the vineyards' various farming phases, from pruning, to leaf removal, trellising, topping, and the selection of grapes by cluster thinning. This last operation, along with the optimal density of plants per hectare, ensures excellent grape ripening, and hence the production of top-quality wines.

The harvest

The all-important grape harvest differs from variety to variety, with Nebbiolo, the laziest of grapes, awaiting the arrival of late October (and with it the traditional fog, or *Nebbia* in Italian, from which it takes its name), so as to take advantage of this season's typical temperature swings, conducive to optimal ripening.



Grape varieties

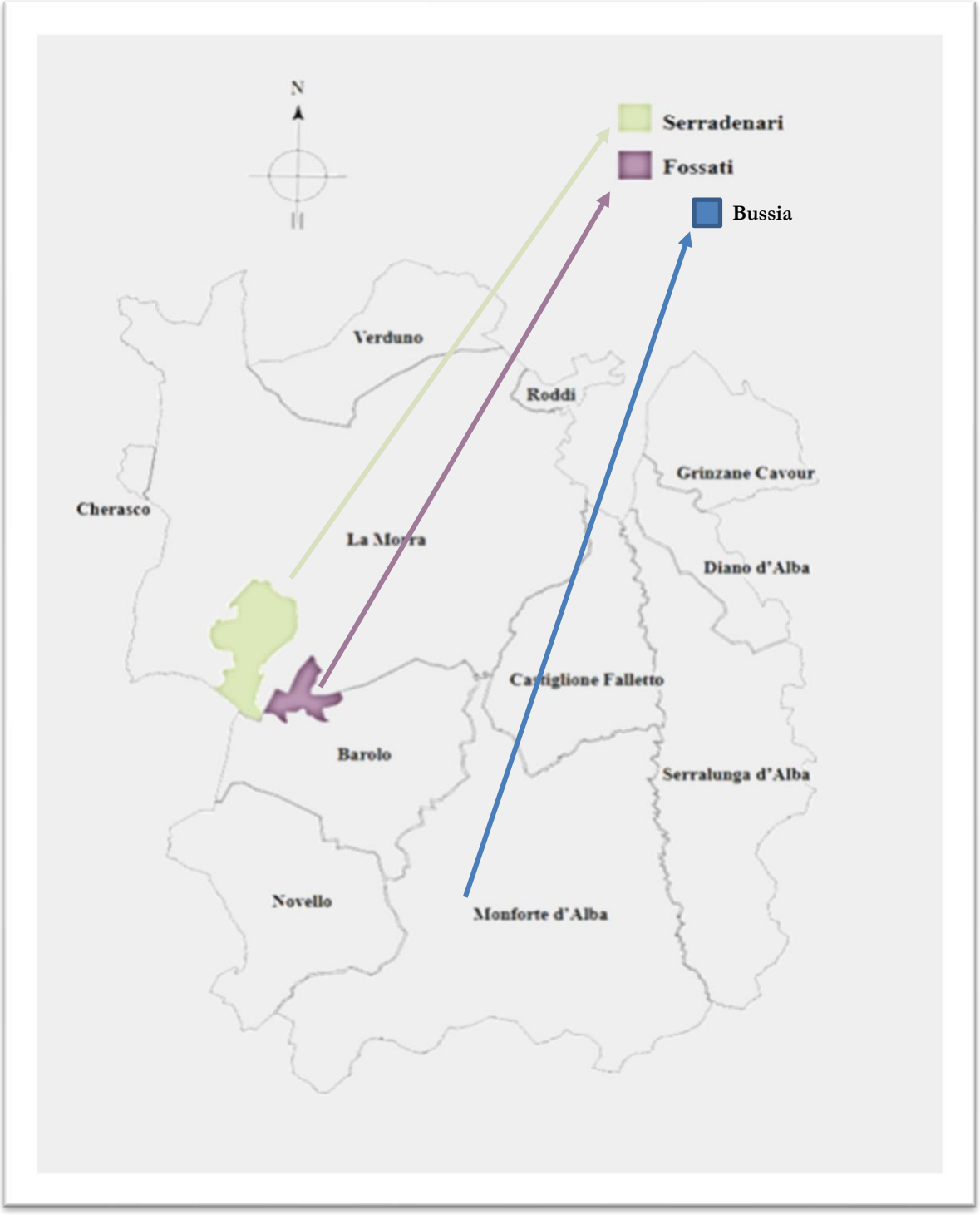


Tests on clusters



The last qualitative selection





Dosio's Barolo CRU:

Bussia, Fossati e Serradenari

THE BUSSIA CRU

Barolo vineyard from recent acquisition

The Bussia vineyard district, located mostly in the township of Monforte d'Alba, is arguably **one of the five greatest sites in the Barolo area.**

THE FOSSATI CRU

Barolo from our oldest vineyard

Fossati MGA is an important Cru closely linked to the winery's history: **Barolo Dosio Fossati** was the **first wine** to bear the name, **back in 1986**, well before the MGA was formally identified.

THE SERRADENARI CRU

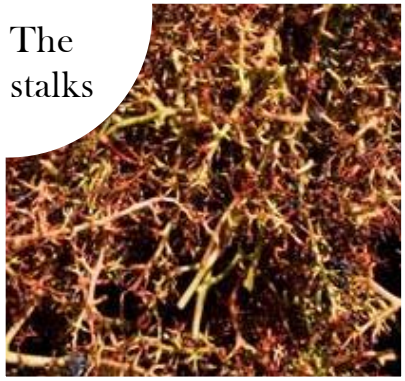
Barolo from the hilltops

Most of our vineyards are located at the heart of the **Serradenari CRU**, at an altitude of almost 500 metres, the **highest point of the whole Barolo denomination.**


The Cellar

De-stemming and crushing

The tour of the cellar starts with the first winemaking steps, known de-stemming and crushing, which consist in separating the berries from the stalk and crushing them to obtain must (or grape juice) through the use of modern, highly sensitive equipment that fully respects the organoleptic properties of the grape.



The stalks

Fermentation

On entering the cellar in steel containers, the must turns to wine by means of yeast-induced alcoholic fermentation, which converts sugar into alcohol. During this fermentation process, the must is pumped daily over the cap. In this way, by maintaining the skins in continuous contact with the must, the winemakers endeavour to extract as much colour and flavour as possible. For red wines, this is followed by malolactic fermentation, which converts malic acid into lactic acid, making the wine mellow, pleasant and well-balanced.



The must

Wood ageing

For the finest wines, the next phase of production - known as ageing - occurs in wooden barrels: small Durmast oak. Barriques for the most elegant wines, and large English oak casks for the more austere wines.



Tasting from the barrels

Bottle ageing

The most important wines are further aged in bottles, to complete the natural ripening process. In some cases, wine reaches its optimal drinking quality in just one or two years. At times, however, further bottle ageing not only ripens the wine, but often - as in the case of Barolo - develops profoundly different and interesting aromas and scents.





The winery

The Tasting Room

On leaving the cellar, you will be accompanied into our modern tasting room, where all your 5 senses will be engaged in a special - perhaps unique - experience tasting the wines you have followed from grape to glass. Tasting wine stimulates emotional responses, evoking feelings and memories that will remain etched forever in your mind.



The Tasting Room

The Wine Shop

Finally, after the tasting, why not browse in the wine shop and buy the wines that you enjoyed the most? Our staff is at your complete disposal and will be happy to create your very own customised packages.



The Wine Shop

The Meeting Room

The winery includes a fully equipped meeting room for business meetings in an exclusive and welcoming environment. Its top standards are ideal for executive meetings and events.



The Meeting Room




Wine Tasting

CLASSIC TOUR

Discovering Dosio Vigneti includes an introduction to Dosio's world in front of our vineyards and a tasting of the main Dosio Vigneti wines, including a Barolo.

SUPERIOR TOUR

A stroll through the vineyards is a naturalistic experience that starts with a tour of the vineyard, continues with the phases of wine production and ends with a tasting of our wines, including a Barolo.

PREMIUM TOUR

Vertical tasting:

Barolo unveils its secrets

(The Dosio winery is stocked with vintages ranging from the early 60s to the present day, thus allowing you to discover the impact of vintages on the wine's flavour)




Dosio
Production


DOSIO
LANGHE
BARBERA D'ALBA
Superiore
DOLCETTO D'ALBA SUPERIORE
Nassone
NIZZA
BARBARESCO
BAROLO
LA MORRA
Bussia
Fossati Riserva
Barilò
Mosconi
Covati
ROERO ARNEIS
RIESLING
Bufonio
Moscato d'Asti
CANELLI
BARBERA D'ASTI
NEBBIOLO
BARBERA D'ALBA
NEBBIOLO D'ALBA
DOLCETTO D'ALBA


The Resort

Antica Dimora Dosio:

A link between Langhe And Monferrato

- 7 room luxury resort combining design and comfort
- Infinity swimming pool
- Ideal place for wedding and private events

https://www.dimoradosio.com/



Dosio is located between La Morra and Barolo, 165km from Milan and 60km from Turin.



From Turin: take the ring road SUD (south) to the A6, direction Savona. Take the Marene exit to the A33, exit at Cherasco;
at the first roundabout take the 3rd exit, direction La Morra/SP58.

From Milan: from Asti Est (east), take the SS231, direction Cuneo until the connector road to the Alba/SP3bis ring road. Take the exit for Strada Santa Maria/SP236; at the roundabout, take the 1st exit direction Frazione Annunziata/SP58. Take the first right on Via delle Fontane; continue on SP58, and then turn left onto Via della Fornace.

"*The Vineyard Landscape of Piedmont: Langhe-Roero and Monferrato*" site is the UNESCO World Heritage List

DOSIO

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