



EMPSON & CO.
Experience Italy in a Wine glass



Dogliani Superiore Vigna Tecc DOCG

A more modern style of Dolcetto, highlighting what a grape that was previously only used for everyday wines can do. Matteo makes the wine using carefully selected grapes from the estate-owned south-facing Madonna delle Grazie vineyards. Long, slow maturation brings out the best in this traditional Langhe wine so this wine ages twelve months in oak and a few in bottle. Vigna Tecc features more complexity and richness. It is fruity, full-flavored with good body and intense aromas of the forest. Lovely tannins and an almondy finish.

Wine exported to: Bermuda, Canada, USA, Japan

Most recent awards

KERIN O'KEEFE: 96

VINOUS: 96

JAMES SUCKLING: 92

WINE SPECTATOR: 97

WINE ENTHUSIAST: 99

WINE ADVOCATE: 97+

DECANTER: 95

VINI BUONI D'ITALIA: Corona

WINE & SPIRITS: 94

WINE & SPIRITS: 90

INTERNATIONAL WINE CELLAR: 90



Winemaking and Aging

Grape Varieties:	100% Dolcetto
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	6/8 days
Type of yeast:	Selected
Fermentation temperature:	28 °C (82.4 °F)
Length of maceration:	6-8 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	5,000 L
Bottling period:	September
Aging before bottling:	10 months
Closure:	Natural Cork



Organic:	No
Vineyard name:	Vigna Tecc at the Madonna delle Grazie property
Vineyard location:	Dogliani, Piedmont
Soil composition:	Calcareous marl and clay
Vine training:	Guyot
Altitude:	380 meters (1,247 feet) above sea level
Vine density:	4,900-5,000 plants per hectare
Exposure:	Southern/southwestern
Age of vines:	35 years old
Time of harvest:	Late September
Total yearly production (in bottles):	19,000

Tasting Notes and Food Pairings

Tasting notes:	Great structure and aromas of fruit and spice. Great longevity.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Best paired with starters and first courses like pasta, risotto and soup. Great with vegetable or meat, pasta with or without tomato or ragout.
Aging potential:	6-7 years
Alcohol:	Alcohol cont. 14.5 % by vol.
Winemaker:	Giuseppe Ca Viola

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