

PODERI CELLARIO DUZÀT LANGHE DOLCETTO DOC 2022





\$28.99

Product Code:	31463	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Piedmont	Volume:	750ml
Sub Region:	Langhe	Alcohol:	12.0%
Style:	Red	Grape:	100% Dolcetto
Variety:	Dolcetto	Natural:	Certified Organic







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TASTING NOTES

Fausto and Cinzia Cellario are 3rd generation winemakers in the village of Carru` on the western outskirts of the Langhe. The family believes in only working with local, indigenous Piemontese grape varieties and fiercely defends local winemaking traditions both in the vineyard work and the cellar practices. The Cellario vineyard holdings cover some 30 ha between 5 different vineyard sites covering the southern Langhe. With holdings in Novello and Monforte, the Dogliani plot is arguably the family's most prestigious land and we would consider them Dolcetto specialists. Vineyard work is organic (soon to be certified) and all the fermentation take place with indigenous yeasts. Sulphur is only added in tiny quantities at bottling if necessary.

100% Dolcetto. Hand-harvested into small bins. Spontaneous fermentation with 4 to 8 days maceration. Aged in stainless steel for 7 months and bottle for 3 months. Bottled with minimal sulphur (\sim 10ppm) and without filtering or fining.

Light to medium-bodied with layers of violets, dark currants and plums, and blueberry, a touch of dried herbs, bright natural acidity and a savoury mineral edge. Superb value fresh red.



CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

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