VINITY
WINE COMPANY

Magliano
Piemonte Dolcetto



BIOLOGICO

Overview

- High in the Alta Langa, where a salty breeze called the märin drifts up from the Ligurian sea, Dolcetto has grown on this sunny slope since the 1940s. Brothers Giovanni and Marco Magliano replanted it in 2019 and farm it organically in red, iron-rich soil. Fermented on its skins and rested on its lees in steel and glass, never wood, Campai is all violets and crunchy dark cherry: pure, lively and made for the table.

Appellation: Piemonte DOC Rosso

Style: Red, dry

Varietal: 100% Dolcetto

Winemaking and Vineyard Notes

Vineyard: Monesiglio, Alta Langa; 400m above sea level.
Vine age: Original vineyard planted in the 1940s; replanted in 2019.
Soil: Strong, loamy-clay.
Harvest: Mid-September, with grape selection and thinning. Naturally low yields.
Fermentation: Stainless steel, on the skins for full fermentation.
Aging: 4-5 months on fine lees in fiberglass tanks.

Tasting Notes

Color: Ruby red with violet reflections.
Bouquet: Violets and fresh flowers.
Palate: Fresh, pleasant and highly drinkable.
Serving Temperature: 14-16° C (57-61° F).

Food Pairing

Agnolotti dal plin, tajarin al ragu and young, fresh Piedmontese cheeses.



Cantina Magliano is the work of brothers Giovanni and Marco Magliano, two engineers reviving Cascina Boschetto, an old Alta Langa farmhouse between Monesiglio and Camerana. Rather than reshaping the fragile hills, they rebuilt dry-stone walls, followed the land's natural contours, and planted certified-organic vineyards between 400 and 440 meters, cooled by the märin breeze from Liguria. Their first harvest came in September 2020. FIVI independent winemakers, they also welcome guests to their four-room farmhouse B&B.

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