
Francesco Versio Dolcetto Dogliani

Winery: Francesco Versio
Category: Wine – Still – Red
Grape Variety: Dolcetto
Region: Dogliani/ Barbaresco/ Piemonte/ Italy
Vineyard: Estate
Winery established: first vintage in 2013
Feature: sustainable



Product Information

Age of vines: from 25 to 30 years

Altitude: 1800 feet above sea level

Vinification & Yield: Vinification is traditional, the wine was on the skins for 7 days. Aged in stainless steel for 6 months. Only natural yeasts and a touch of sulfur at bottling.

Tasting Note: Rubin red color with violet reflections. The bouquet is intense, with notes of red fruits like cherry and blackberry. In the mouth it is rounded with good balance and excellent freshness. Good tannins and a fruity finish. In 2017 he took on a small ESE vineyard in Borgata Pamparato, between Dogliani & Belvedere Langhe from which he is making this Dogliani DOCG.

Production: 2,600 bottles

Alc: 12.7%

Acidity: 5.60 g/l

Producer Information

The son of a teacher, close to the Barbaresco village of Neive, young Francesco Versio graduated in 2005 from Alba's Umberto 1 wine school & in 2009 from Turin University, specializing in viticulture. He worked briefly at the cooperative Terre di Barolo before joining Bruno Giacosa first as a cellar master & then as their oenologist in June 2011.

His family owns a tiny property of two small plots of old vines in the '*comune*' of Neive: one in the vineyard of San Cristoforo, planted in 1969; the other, Currà, even older, lies below San Cristoforo. Both face south-west & overlook the village of Barbaresco. The soil of San Cristoforo is more calcareous, giving freshness & perfume; that of Currà is more sand, imparting a warm softness to the wine. In 2013 Francesco made 200cs of his first Barbaresco from their two vineyards. He did this in the basement cellar of this parents' house. Using the profit, he purchased a new temperature-controlled stainless-steel tank for the years to come. Since 2015 he is making the wine on site.