ROCCHE COSTAMAGNA

PRODUTTORI DI BAROLO
DAL 1841

DOLCETTO D'ALBA DOC

2023

It is a classic fruity Dolcetto d'Alba designed for every day drinking. Aged in steel.
Fruity scents of sour cherry present at the nose.
Wide and soft at the palate, with delicate and persistent flavours, marked by a light almond finish.

GRAPE - Dolcetto 100%
VINEYARDS - A number of vineyards, a total of Ha 1.20 located in La Morra area
SOIL TYPE - Calcareous/Clayey
DENSITY OF PLANTS -5,500 vines/Ha
PRODUCTION - 6,240 bottles
DATE OF HARVEST - September, 7th-9th 2023
WINEMAKING - Maceration for 4-5 days at 26° C
AGING - 6 months in stainless steel tanks and 2 months fining in bottle
ALCOHOL -13 % by vol.
ACIDITY - 4.97 g/l
LONGEVITY - From 2 to 6 years

TASTING NOTES - It's a classic Dolcetto for everyday drinking. Deep ruby red color with purple highlights. The aroma is fruity and characterized by blackberry and marasca cherry scents.
On the palate the fruitiness wides up and intensifies, maintaining the freshness of this wine.
The aftertaste consists of a soft almond sensation

FOOD PAIRINGS - Excellent with poultry, roasted white meat and first courses

SERVING TEMPERATURE - 16°C | 60°F
SIZE - Bottle 0.75 l - Half Bottle 0.375 l

Via Vittorio Emanuele, 8 - 12064 La Morra (CN) - Italy
Tel. +39 (0)173 50 92 25 - Fax. +39 (0)173 50 92 83
rocchecostamagna.it - barolo@rocchecostamagna.it