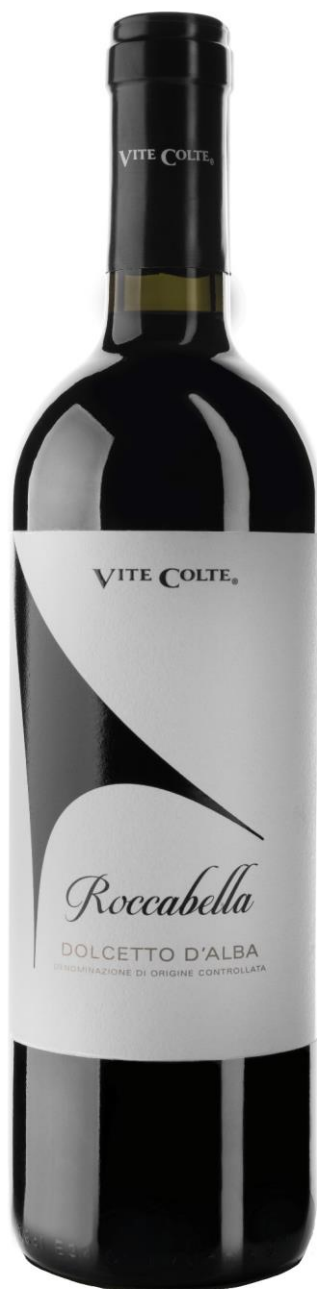


VITE COLTE®

CANTINE IN BAROLO

Roccabella

Dolcetto d'Alba DOC



WINEMAKING PHILOSOPHY

The grapes for this label come from the heart of the production zone. The vineyards are well exposed and the harvest is planned with great care, in consideration of the delicate nature of the Dolcetto grape variety.

Vinification is traditional, with 10 days' maceration at a temperature of about 28 °C, followed by malolactic fermentation. The wine is bottled in the spring after harvest, and continues the maturing process in the bottle.

TASTING NOTES

Colour: deep ruby red

Bouquet: expansive and rich, with fruit-laden aromas, especially of cherry

Palate: dry, velvet-textured; multi-layered flavours carry through to a pleasantly bitterish finish.

STATISTICAL INFORMATION

Grape variety: Dolcetto

Alcohol: 13.50 % vol.

Appellation: Dolcetto d'Alba DOC

Aging: Minimum 3 months on the lees in steel vats

Growing Region: Langhe

