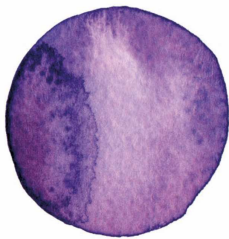


Podere Roccanera

Viticoltori dal 1919

Dolcetto d'Alba



The violet:

Violet means metamorphosis, fantasy and changing. So is our Dolcetto d'Alba that differentiates itself from the traditional scheme of short vinification and always in steel tanks. Ours ages in oak barrel for two months. The violet flower is also a peculiar aroma of our Dolcetto.

Why do we like it:

Dolcetto wine has always been the everyday wine, both for lunch and dinner. Fruity, balanced and pleasant, it is the wine that should never miss in a typical meal in Piedmont, better if combined with bread and salame.

Technical specifications:

- **Grapevine:** black Dolcetto 100%
- **Grape harvest:** manual.
- **Vinification:** Dolcetto's harvest is always right after the Moscato, around 3°/4° week of September. When arrived in the winery, grapes are destemmed, crushed and stocked in stainless steel vats. Here is where fermentation starts, it will last for one week at temperature between 25 and 28°C. Skins are then pressed very softly. After malolactic fermentation we put our Dolcetto inside the eldest oak barrel, we do this to let it keep its own fruity aroma and, in the same time, let its structure and body be enriched. We age it in barrel for two month and than it remains in steel vats just until bottling time.
- **Colour:** ruby red with purplish reflections
- **Perfume:** open, intense and very fruity. Characteristic of strawberries jam, violet, cherry and a bit of spices.
- **Taste:** at the begin you notice a soft tannin well integrated with a moderate body, good length and remarkable balance with its acidity.

Service and food pairings:

We recommend to serve it at a ambient temperature, ca. 16-18°C. it is a wine for all meals, its adaptability allows it to combine well with everything. We have 2 suggestions: the traditions says: tajarin (very thin tagliolini) with sausage ragù, the modern one is to try our Dolcetto d'Alba with some gnocchi with gorgonzola and walnuts.



Podere Roccanera s.s.a.

Loc. S.Pietro Str. Provinciale, 20/A - Cossano Belbo 12054 (CN), Italia - P.IVA: 02923400044
Tel. +39 3202949009 - Fax: +39 014188305 - info@poderiroccanera.it - www.poderiroccanera.it