



Dolcetto d'Alba D.o.c Roussot

VINEYARDS

In the municipality of Barolo.

GRAPE VARIETY

100% Dolcetto.

SURFACE AREA

Approximately 1 hectare.

SOIL AND EXPOSURE

The soil in Barolo, close to the Cannubi sub-region, is sandy; on the slope overlooking the hill of La Morra, the soil is more compact. The vineyard has a southwestern exposure.

YEAR OF PLANTING

From 1975 to 1977.

VINIFICATION

Vinification is carried out in temperature-controlled stainless steel tanks with skin-contact fermentation for approximately 15 days. Refinement for several months in stainless steel enhances the characteristics of the grape variety, accentuating its freshness and fragrance.

CHARACTERISTICS

The aroma is vinous with tones of flowers and fresh fruit. The flavor is dry with a slightly almond aftertaste.

SERVING TEMPERATURE

16-17 degrees C.

FORMATS AVAILABLE

750 mL Bottles.

