



Dolcetto d'Alba Ronchella

Vine: 100% Dolcetto. Piedmont native vine, spread mainly in “Langhe” but is present as well in all districts of Piedmont, so it has 12 regional appellations of origin. Always considered the grapes suitable for a good table while eating. A fresh and young taste which is interpreted in an important version as the selection “Ronchella”.

Designation of origin: Dolcetto d'Alba DOC

Area of production: The vineyards are located in Treiso, in the for wine famous area of Langhe (Piedmont Cuneo).

Vineyard exposure: south

Yield: 60 q.li hectare

Harvest and vinification: Dolcetto d'Alba Ronchella comes from thinning out the grapes in the vineyard during the summer months and, later, make the selection of the best grapes in the vineyard during the harvest. The phase of maceration lasts for 7 / 8 days to obtain the maximum extraction of dyes and tannins. The wine goes through malolactic fermentation and then it ages for few months in oak barrels of 500 liters.

Taste and color: A intense rubin red color adorned with purple reflections, in the glass it has an intense aroma of ripe red fruits that gives a rich but balanced sensation to the palate, with a feeling of volume, fatness diluted by lively acidity and softness. The aftertaste is dominated by fruity notes in its closing.

Best with: The strength and simplicity of Dolcetto d'Alba Ronchella accompanies perfectly local sauce such Bagna Cauda, the Piedmontese sauce made of oil, garlic and anchovy.