

BRUNO ROCCA

DOLCETTO D'ALBA 'TRIFOLÉ'



Deep purple in color with aromas of plum, blackberry and cherry. The palate is round and warm with a hint of almond on the finish.

Color: Red

Grapes: 100% Dolcetto

Soil: Clay with marl and limestone

Altitude: 250-300 m above sea level

Age of Vines: 50 years old

Yield: 50 hl/ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 7-10 days

Malolactic fermentation: yes

Fermentation vessel: stainless steel

Aging: In stainless steel

Production: 9,000 bottles per year