## BRUNO ROCCA

## DOLCETTTO D'ALBA TRIFOLE



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 per HI/Ha: 50 hI/ha

Fermentation: In stainless steel for 7-10 days on the

skins

Aging: In stainless steel

Production: 9,000 bottles per year

Represented by SoilAir Selection