



ROCCHÉ COSTAMAGNA

DAL 1841

DOLCETTO D'ALBA doc 2024

Wine made from Dolcetto grapes. It has an intense ruby red color.

On the nose, it is fresh and fruity, with hints of sour cherry.

Fresh, broad, and soft on the palate, with delicate and persistent aromas and a characteristic aftertaste reminiscent of almond.

Vineyard

Variety: Dolcetto

Soil: Calcareous-clay

Exposure: East

Vineyard area: 1.2 ha

Density: 5,500 vines/hectare

Winemaking

Fermentation in stainless steel with temperature control at 27°C / 80.6°F. , racking after about 5-6 days, and malolactic fermentation completed in the fall.

Aging in stainless steel and further refinement in the bottle.

Alcohol content: 13% by vol.

Annual production: 7,998 bottles

Format: 0.75l bottle – ½ bottle 0.375l

Serving temperature: 15°/16°C - 59°F/60.8°F



Rocche Costamagna

Via Vittorio Emanuele, 8 - 12064 La Morra - Italia

+39 0173 509225 - barolo@rocchecostamagna.it - www.rocchecostamagna.it