

ENG

DOLCETTO D'ALBA d.o.c.

Trifolé®


BRUNO ROCCA
Azienda Agricola Rabajà

Dolcetto 100%. The soil is clay, with marl and limestone.
The average age of the vines is around 50 years.

Production:

50 hl/hectare

Vinification:

30% whole bunch.

In stainless steel for about 15-18 days

Maturation:

in stainless steel

Color:

intense, black and deep, with purple reflections

Nose:

net and clean scent of ripe fruits (plum, blackberry, cherry). Elegant and profound

Flavour:

round and warm, with great softness and good grapes tannins. Dense and embracing, it has average persistence at first taste; lingering aftertaste with hint of almond



Bruno Rocca 2024 ©

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