

ROCCHIE DI MANGO

DOLCETTO D'ALBA

Full Name	Rocche di Mango Dolcetto d'Alba
Appellation	Dolcetto d'Alba DOC
Vintage	2020
Grapes	Dolcetto 100%
Aging	Steel tanks
Origin	Italy/Piedmont
Alcohol	13,5%
Format	0,75 l
Typology	Red
Body	Medium
Scent	Red fruits, currant, plum and black cherry. In stops and starts, notes of gummy violet and licorice jellies
Taste	Elegant, balanced, complex, harmonious and with soft tannins, with excellent persistence
Serving temperature	16/18 °C
Moment to taste it	Perfect for an aperitif or happy hour but also for the whole meal, a friendship wine
Pairings	It goes perfectly with meat dishes, cold cuts and cheeses
Allergens	Contains sulphites





ROCCHES DI MANGO

DOLCETTO D'ALBA

Grape and vineyard

100% Dolcetto. The vineyard is south facing, on a sunny hill. Medium soil, mixture with clayey areas.

Aging

The grapes are harvested by hand, selecting only the best bunches, keeping the fruit intact. The grapes, harvested by hand and placed in small boxes, are softly crushed-destemmed inside a stainless steel vat. The alcoholic fermentation with maceration begins slowly, transforming the must into wine in about a week. At the end of the alcoholic fermentation, the "new wine" is left to refine in steel tanks.

This will allow the characteristic scents of Dolcetto to express themselves and to soften its tannins. It is bottled in late spring, and is then released on the market in the summer.

Tasting notes

Ruby red and bright purple color.
On the nose, it introduces itself with notes of violet and wisteria flowers, leaving room for those fruity plum and black cherry, spices, black pepper and nutmeg.
On the palate it is full, savory, with well-smoothed tannins and a surprising red fruit finish.
Suitable for aging.
Tasting temperature, 16-18° C.

Pairings

For the whole meal, perfect with roast veal and grilled meat, in long summer afternoons, if drunk chilled it pleasantly go with platters of traditional Piedmontese cold cuts and cheeses.

Dolcetto d'Alba DOC

The history of Dolcetto D'Alba has very ancient origins that date back even before the 1500s. It is a native vine of the lower Piedmont area. Its name derives from the Piedmontese "duset" (or small dessert) it does not refer to the taste of the wine but to the grapes used which, once ripened, become succulent and not very acidic that they can also be eaten as table grapes.

Tasting tips

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| Suggestions | To best enjoy it, let the wine "breathe" at least 15-30 minutes before serving. |
| Glass | Medium-sized glass.
Ideal for medium-bodied red wines that do not need oxygenation to open. |
| When to drink it | Perfect wine to drink immediately, but it can evolve well if kept in the cellar (3-4 years). |