



Dolcetto d'Alba D.O.C. "La Matinera"



Designation: Dolcetto d'Alba D.O.C.

Vintage: yes

Area of origin: Monforte d'Alba (CN)

In the company history,

the first year of production dates back to: 1974

System type: Guyot 4000 plants per hectare

Yield per Hectare: 50-60 q

Type of grapes: 100% Dolcetto d'Alba

Vinification: careful selection of the grapes, fermentation at controlled temperature for about 10 days in contact with the skins. The wine is then aged in stainless steel tanks and bottled before market release.

Alcohol content: 13%

Expected storage lifetime: 6 years

Bottle sizes: 0,75 L

The data shown is based on an average of several years and may vary according to individual vintage.

Podere Rocche dei Manzoni

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