

Dolcetto d'Alba D.O.C.

“La Matinera”[®]



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

Vintage: yes

Area of origin: Langhe

In the company history, the first year of production dates back to: 1974

Type of grapes: 100% Dolcetto

Vinification: Fermentation at controlled temperature in contact with the skins. The wine is then aged in stainless steel tanks and bottled before market release.

Expected storage lifetime: 6 years

Bottle sizes: 0,75 L

Visual description: The wine appears sound, lively, and youthful, with a ruby-red color enhanced by clear violet hues. It shows good density, appears deep in the glass, and is consistent when swirled.

Olfactory notes: On the nose it is intense and immediate, characterized by clear fruity notes of cherry, wild berries, and blackberry. A light floral hint of red flowers is perceived, accompanied above all by the typical vinous note of Dolcetto d'Alba. Aromas linked to fermentation emerge, with well-integrated alcohol and a precise, clean bouquet.

Tasting notes: On the palate it is dry, with good softness and a freshness that stimulates abundant salivation, indicating the fruit's crispness. The tannins are evident yet perfectly integrated, without any astringent or drying sensations. The finish is marked by a slight bitter note, attributable to the tannins. The wine shows good persistence, is fine and well-balanced, with a pleasant drinkability. It is a highly enjoyable Dolcetto, designed for everyday consumption, to be enjoyed with simplicity and ease—a wine for daily drinking.

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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