

AZIENDA AGRICOLA RABAJA'

BRUNO ROCCA



Dolcetto d'Alba

" Vigna Trifolè" DOC

Dolcetto 100%. Coming from the village of Barbaresco, Trifolè vineyards bordering Rabajà.

Production: 50-55 hl/hectare. The average age of the vines is 40-50 years.

Soil: mix of clay and tuff.

Vinification: in stainless steel for 7-10 days in contact with the skin.

Maturation: in stainless steel.

Color: Intense, black and deep, with purple reflections.

Nose: net and clean scent of ripe fruit (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 a hint of almond.