

ENG

DOLCETTO D'ALBA d.o.c.

Trifolè®

Dolcetto 100%. Coming from the village of
Barbaresco, Rabajà Cru.

Production:

50 hl/hectare

Vinification:

in stainless steel for 7-10 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 2016 ©

Azienda Agricola Rabaja' di Bruno Rocca
Strada Rabajà 60 12050 Barbaresco
Tel/Fax +39 0173.63.51.12

info@brunorocca.it

brunorocca.it


BRUNO ROCCA
Azienda Agricola Rabajà

