



Giacosa Fratelli

DOLCETTO D'ALBA 'SAN ROCCO' DOC

Made with 100% organically-grown Dolcetto grapes from estate-owned vineyards in San Rocco. Although Dolcetto means 'little sweet one' in Italian, it does not translate into sweet wines, rather fresh, fruity wines, slightly earthy that are meant to be drunk quite young. The stainless steel vinification maintains the freshness of the flavors. Ruby red color with violet hints, Giacosa Dolcetto is characterized by an abundance of rich, vinous blackberry and raspberry notes on the nose and on the palate.

Dolcetto is unique to Piedmont and it is what 'Piemontesi' drink on a daily basis as it is very versatile and relatively low in alcohol: it goes well with a variety of dishes such as pasta or risotto, cold cuts, roasted chicken.

GRAPE	100% Dolcetto
LOCATION OF VINEYARDS	San Rocco vineyard, Serralunga d'Alba
TYPE OF PLANTING	Organic, not certified
SOIL	Calcareous clay
VINIFICATION	Vinification in stainless steel tanks. No oak ageing to ensure freshness and maintain fruity aromas.
ALCOHOL CONTENT	12.5%
TOTAL PRODUCTION	12,000 bottles
OENOLOGIST	Maurizio Giacosa



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