

la Castella

RODDINO D'ALBA

DOLCETTO D'ALBA

Denominazione di origine controllata

A wine characterized by a fresh and harmonic taste

Variety:	Dolcetto 100%
Soil:	clay, calcareous marl and tuff
Exposure:	South-West, in the municipalities of Roddino and Sinio at about 400-500 m a.s.l.
Harvesting period:	first or second half of September – by hand
Vinification:	alcoholic fermentation and maceration in contact with the skins for 6- 8 days in steel tanks with daily pumping-over
Ageing:	8 months in steel tanks and then in bottle
Average production:	100 hl
Sizes produced:	0.75 L bottles
-> Color:	ruby red with violet reflections
-> Aroma:	vinous, bitter almond, blackberry and ripe cherry
-> Taste:	light tannin, bitterish, harmonic

Recommended pairings: salumi, appetizers, simple and fresh courses

Serving temperature: 17-19 °C - slightly cooler in hot seasons

Az. Agr. CASCINA CASTELLA di CASSINO SILVIO S.S.A.

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