



CANTINE ROGIOTTO

Dolcetto

Dolcetto, one of the most typical native Piedmontese vines, has always known how to offer winemakers sweet and ripe fruits to produce a wine with straightforward and simple characteristics. The grapes, also used for the table, are used to produce cognà, a special jam used to accompany cheeses and boiled meats.

The name of the variety derives from the particular sweetness of the grape pulp, but the wines made from it are exclusively dry and decidedly dry, characterized by a modest acidity and a pleasant slightly bitter aftertaste. A drinkable wine, which accompanies the daily table thanks to its softness, the freshness of the taste and the ability to adapt to many different foods.

NAME: Monferrato DOC Dolcetto

VINES: dolcetto 100%

VINEYARDS:

- **Location:** Cella Monte, locality in the Monticelli region

- **Farming system:** Guyot, density 4000 vines/HA

- **Altitude:** 210 - 240 m asl

- **Exposure:** SOUTHWEST

- **Ground:** hilly, white, composed of overlapping layers of limestone and sandstone

HARVEST: manual, beginning of September

MACERATION: delicate, lasting 5 days in stainless steel tanks

FERMENTATION: with selected yeasts, in stainless steel tanks at a controlled temperature for 12 days

MALOLACTIC: yes, spontaneous

AGING: stainless steel tanks, subsequently bottled

AGING POTENTIAL: 5 years

AVAILABLE FORMATS: 0.75l

TASTING NOTES:

to the eye it has an intense ruby red color with evident violet reflections. The scent is mainly characterized by fruity aromas, in particular red cherry, plum and blackberry. On the palate it is slightly tannic and slightly acidic, with a marked note of licorice and light almond.

PAIRINGS:

cured meats and first courses such as agnolotti, tagliatelle with meat sauce and legume soups. Also ideal with boiled meats, baked rabbit and young or medium-aged farmaggi.

Serve at a temperature of 16 °C.

