

LA TORRE

CASTEL ROCCHERO

Dolcetto d'Asti

DOC

Castel Rocchero and all vineyards from which La Torre selects the grapes to produce its Dolcetto d'Asti, are integral part of that small circle of commons arranged on the borders of the Astisan Langhe and Monferrato that the product specification codifies as the classic area.

The consumer could be misled by the name, imagining a sweet taste: instead Dolcetto wine is pleasantly easy to drink and suitable with the simple but tasty cuisine of the territory which it represents.

Vine: Dolcetto d'Asti 100%

Vineyards: 100% in Castel Rocchero, facing south, Guyot simple breeding.

Harvest: End of September - beginning of October

Vinification: Selection of grapes during the manual harvest, de-stemming, crushing and temperature-controlled maceration in programmable fermenters.

Average annual production: 8,000 bottles

Aging: At least 3 months in bottle

Properties and characteristics: It has a ruby red color with purple reflections, pleasant vinous perfume and a dry taste, velvety, harmonious with characteristic hints of almonds with moderate acidity.

Alcohol content: 13.5% vol.

Garde probable: 3 years

Serving temperature: 18°C

Serving suggestions: It goes well with tasty pasta dishes, and also accompanies main courses of meat and more or less seasoned cheeses.



La Torre di Castel Rocchero

Viticoltori Associati S.c.a.

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