

ROAGNA®

Dolcetto d'Alba 2023

A traditional indigenous variety found in their estate-owned vineyards, near the winery's historical headquarters. This wine is made from vines that are over fifty years old, according to a very traditional vinification process that can include up to 100 days of submerged cap maceration.

The wine then ages for a year in wood and concrete vats. Very pleasant when young, it also has excellent ageing potential, thanks to its origins in very calcareous historical vineyards.



Appellation:

Grapes:

Vineyard:

Average age of vines:

Vinification:

Ageing:

Dolcetto d'Alba DOC

Dolcetto 100%

Sourced from the Pajé and Carso vineyards in Barbaresco, which is part of the Asili hill.

45 years

Ten days fermentation in large wood casks with a pied de cuvee made with indigenous yeasts. Submerged cap maceration then follows for 90-100 days

Aged for 1 year in neutral french oak botti

Reviews

VINTAGE 2023

Vinous – 90