

# CERETTO

Rossana *Dolcetto d'Alba d.o.c.*



## VINEYARD

*Location:* Alba (CN)

*Hectares (estate-owned):* 10

*Altitude:* 280m a.s.l.

*Facing:* south-east, south, south-west

*Soil:* 46% clay, 43% silt, 11% sand; pH 8.05

## VINES

*Grape-variety:* Dolcetto

*Stock:* Kober 5BB

*Plants per hectare:* 4300

*Buds per hectare:* 34000

*1st year of production:* 1968

## VINIFICATION

The perfect fruit produced by nature is brought out to the full by vinification in steel tanks with fermentation at a controlled-temperature, and timely drawing-off and rackings. Unwooded.

## WINE

Ruby red, with a delicately vinous nose packed with flowery and fruity sensations. Its dry taste is highlighted by a slight almondy streak, which contributes clearly to its varietal character.

**BOTTLES PRODUCED: 80.000**

## NOTE

*The Rossana vineyard, in the Madonna Como district on the outskirts of Alba, has always been considered the top Dolcetto d'Alba cru.*

## PAIRING SUGGESTION

*appetizers and traditional pasta/rice dishes*