



DOLCETTO D'ALBA ROUSSOT

Piedmont, Italy
Francesco Rinaldi



www.rinaldifrancesco.it

Method & Production

The grapes were crushed and then the juice was fermented on the skins in thermo-controlled steel tanks for about 15 days. It was then pressed, racked and put through malolactic fermentation. After a few months aging in steel, the wine is bottled to bring out its fragrance and freshness.

Tasting Notes

This wine is ruby red in color with violet reflections. On the nose you get delicate hints of flowers and fresh fruit. It is dry on the palate with an aftertaste of almonds.

“The 2019 Roussot Dolcetto is a real rarity being made in a traditional style from fruit grown on prime Nebbiolo soils, something seldom seen in Piedmont. The bouquet boasts wonderfully vinous notes of lilac, white flowers, crushed rose petals over complex nuances of blackberries, wild strawberries, forest berry notes with a subtle limestone and graphite dusty minerality. The palate is sleek, finely polished and impressively fleshy with hints of tart black plum, black currants and black cherry, finishing with a subtle note of melted salty black liquorice and roasted almonds. Delicate but confident in stature and structure, this superb Dolcetto has power and intensity but also fabulous drinkability and mouth-watering vivacity. An incredibly charming wine that will drink well now and over 3 to 5+ years.” **92 points, Greg Sherwood MW, Wine Safari (August 2020)**

Food Matching

“Salumi” a board of cured Italian meats

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
FR2024	Dolcetto D'Alba Roussot	Dolcetto	2024	13.0%	Cork	6x0.75lt	No	No	Yes	No