



2012 DOLCETTO SEMI-SWEET RED WINE

Dolcetto is the third most popular red grape in Piedmont, Italy, yet it is rarely grown in California. It also has an unfortunate name that leads people to believe it is sweet, so in 2012 we took up the challenge of making a semi-sweet Dolcetto. It maintains the firm and grippy, rustic tannin and clean dark red fruit with spice notes that the grape is famous for, but it is tempered with 3% residual sugar. It can seem large at first but is decidedly medium weight and flexible in its food friendliness, having both structure and sweetness. Here it is at its best without any hint of oak at all.

Recommended pairings: hearty braised red meats with roasted vegetables, barbecued and smoked foods with sweet sauces, and charcuterie.

The 2012 vintage is considered one of the most perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring saw little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions. After a cold and wet 2011, 2012 was a gift.



\$20 Retail

Clear Lake – Lake County

100% Dolcetto

312 cases made

Estate Bottled

12.5% ABV

Harvested 10-6-2012

Unoaked

Hand bottled 10-1-2013

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