

MARIO TORELLI Dolcetto D'Asti

Bricco Rocchetto



Dolcetto grapes from seven areas of Northern Italy have received their Denominazione di Origine Controllata recognition; among them is the Dolcetto d'Asti. Dolcetto d'Asti is made in the Monferrato, the area in Piedmont where winemaking is most extensively pursued. This is a light and intriguingly balanced wine, between dusty softness and a hard note of bitterness. A popular cafe wine in northern Italy, Dolcetto makes a young wine which is easy to drink and can be served with many varied dishes of moderate structure. Its spicy, fruity qualities would especially highlight antipasto and lighter Italian dishes, grilled meats and many vegetarian dishes.

Mario and Gianfranco Torelli's Casina Milana at Bubbio, in the heart of the Asti Langa, is an example of the tremendous potential of wines grown on these hills. The steep slopes provide a very precious soil and environment well-suited to growing varieties such as Moscato and Dolcetto. The Torellis understand their land and take advantage of its valuable qualities while preserving a natural equilibrium which has stayed intact over the years. Their entire vineyard is certified organic by AIAB. They have also reintroduced other elements of local tradition: dry stone walls, a precise rain-water drainage system, their distinctive rural building style and the warmth of a family owned winery.