



**APPELLATION:** Dolcetto di  
Diano d'Alba DOC

**VARIETALS:** 100% Dolcetto

**VINEYARD:** Well-exposed, rich in  
sandstone

**VINIFICATION:** Grapes are fermented  
in stainless steel vats  
then macerated for 5 or  
6 days.

**AGING:** Aged in stainless steel casks  
and then 4 months in the  
bottle.

## Renzo Castella Dolcetto

At the entrance of Diano d'Alba, a city famous for its renowned Dolcetto, you will find Azienda Agricola Renzo Castella. This firm was born in the first half of the 1900's, through the hard work of Severino Castella, to produce grapes, fruit, and breed animals. The son of Severino, Simone, decided to concentrate on grape production, acquiring vineyards and carrying out new plants, finally reaching 10 hectares of vineyards in his property, of which 6 were cultivated with Dolcetto, 2 with Barbera, and 2 with Nebbiolo. With the entrance of Simone's son, Renzo, an oenologist, into the business, they decided to shift the focus to cultivating the grapes and producing wine. In 2001, the first bottles of Renzo Castella Dolcetto, Barbera and Nebbiolo were released, typifying the strong personalities of diverse subterrains.

The *Dolcetto di Diano d'Alba*, Rivolia vineyard, is vinified in a traditional manner, and takes the characteristics of the Diano hill, which is well exposed and rich in sandstone. It has an intense and brilliant ruby color, as well as a fruity and floral scent composed of violets and red fruits. It has a full taste to the palate, but at the same time it is soft and "sweetly tannic".