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BAROLO ROCCH DELL'ANNUNZIATA

100% Nebbiolo

Production area: La Morra

Terrain: presenza di pietrisco (da cui il nome «Rocche») che drena bene l'acqua

Harvest: manual

Vinification: Maceration with the skins in temperature-controlled steel tanks for 20-25 days, starting with cold maceration (10 °C) in the first 48 hours. During this period, a very soft extraction is carried out by doing only a couple of daily pumpings over. Then it is racked off and always in steel tanks malolactic fermentation takes place.

Refinement: in small oak barrels, 30 percent new and 70 percent second and third passage, where it remains to age for a total of 24 months. After being decanted in stainless steel, the wine can be bottled without filtration or clarification

Color: ruby with good intensity and light garnet notes

Fragrance: penetrating and enveloping with great aromatic drive, where notes of cut flowers, hay and sweet spices prevail over classic red fruits

Flavor: Austere and noble, with great vigor and fullness, great flavor and minerality. Excellent terroir and particular microclimate give a unique complexity

Alcoholic Grade: 14.5% vol.

