

ROCCHES DELL'ANNUNZIATA

2013



The Nebbiolo grapes come exclusively from the vineyard "Rocche dell'Annunziata", one of the historical crus of La Morra. The vinification, again is traditional, with a maceration which can last about two weeks. The wine is then aged for 24 months in large Slavonian oak barrels. Elegant and soft on the palate, it is characterized by the fruity notes of raspberry and a floral and spicy nose.

GRAPE - Nebbiolo 100%

VINEYARDS - A single vineyard of 3.20 Ha located in the prestigious subzone Rocche dell'Annunziata in La Morra

SOIL TYPE - Calcareous/Clayey

DENSITY OF PLANTS - 4,800 vines/Ha

PRODUCTION - 21,514 bottles

DATE OF HARVEST - October, 15th 2013

WINEMAKING - Maceration for two weeks at 26°C

AGING - 24 months in 30 Hl Slavonian oak barrels

ALCOHOL - 14.10% by vol.

ACIDITY - 5.56 g/l

LONGEVITY - From 10 to 15 years

TASTING NOTES - Ruby red color featuring garnet reflections. The bouquet is led by fruity, floral, rose and violet and spicy scents which are well integrated. The pure Nebbiolo flavor is highlighted through in medium Slavonian oak barrels. The refined and elegant aromas are perfectly integrated by the soft taste. Very pleasant sensation while drinking

FOOD PAIRINGS - Excellent with roasted red meat, game, braised veal. It matches perfectly with truffle-based dishes and mature cheese

SERVING TEMPERATURE - 18°C | 64°F

SIZE - Bottle 0.75 l – Half bottle 0.375 l

Magnum 1.5 l in wooden case