

ROCCHES DELL'ANNUNZIATA

2016



The Nebbiolo grapes come exclusively from the vineyard "Rocche dell'Annunziata", one of the historical and most renowned crus of La Morra. The vinification is traditional, with a maceration that can last for about two weeks. The wine is then aged for 18 months in large Slavonian oak barrels. Elegant and soft on the palate, it is characterized by fruity notes of raspberry, surrounded by a floral and spicy bouquet.

GRAPE - Nebbiolo 100%

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

SOIL TYPE - Marly soils (known as "Marne di Sant'Agata") with layers of clay

DENSITY OF PLANTS - 4,800 vines/Ha

PRODUCTION - 21,200 bottles - 1,800 1/2 bottles - 420 magnum

DATE OF HARVEST - October, 18th-20th 2016

WINEMAKING - Maceration for two weeks at 26°C | 79°F

AGING - 18 months in 30 HI Slavonian oak barrels

ALCOHOL - 14.80% by vol.

ACIDITY - 5.65 g/l

LONGEVITY - From 15 to 20 years

TASTING NOTES - Ruby red color with garnet reflections. The wide bouquet is rich in fruity, floral (rose and violet) and spicy tones, all well integrated. The pure Nebbiolo essence is brought out by the fining period in medium-sized Slavonian oak barrels. The refined and elegant aromas are in perfect harmony with the delicate yet intense taste, giving a very graceful fusion of elegance and power

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 - 1/2 bottle 0.375 l - Magnum 1.5 l in wooden case