

ROCCHES DELL'ANNUNZIATA

2017



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 - 18,200 bottles - 1,200 1/2 bottles - 300 magnum

DATE OF HARVEST - September, 28th-29th 2017

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

AGING - 18 months in 30 HI Slavonian oak barrels

ALCOHOL - 14.40% by vol.

ACIDITY - 5.70 g/l

LONGEVITY - From 15 to 20 years

TASTING NOTES - Deep ruby red color with shades of garnet. The nose is intense and complex, with notes of flowers, red fruits, aromatic herbs and licorice. Well-structured, enveloping and elegant on the palate, where the hints of wild berries and violets wonderfully blend in an endless finish.

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