ROCCHE COSTAMAGNA
DAL 1841

BAROLO DOCG ROCCHE DELL'ANNUNZIATA 2022

A wine made from Nebbiolo grapes exclusively from the Rocche dell'Annunziata vineyard, one of the historic MGA of La Morra.
Intense garnet red. On the nose is intense and complex, with floral notes of withered dog rose, fruity scents of raspberry, currant, wild strawberry, underbrush, and aromatic herbs. It is characterized by a balsamic note of eucalyptus, resin and a finely spiced touch of white pepper and leather.
Fresh, sapid, enveloping, and elegant on the palate. The tannins are sweet and smooth. A persistent wine of great finesse.

Vineyard

Variety: Nebbiolo - sub-variety Lampia
Area: Single plot in Rocche dell'Annunziata subzone, in the municipality of La Morra (Cuneo), 320-360 m above sea level
Soil: Calcareous-clay, Sant'Agata marls with fossils
Exposure: South-East
Vineyard area: 3.20 Ha
Density: 4,800 vines/hectare
Year of planting: 1980 / 1995 / 2000

Winemaking

Ferments in stainless steel with temperature control at 27°C / 80.6°F , racking after about three weeks, and malolactic fermentation completed in the fall. Aging in oak barrels for a minimum of 18 months, followed by further bottle aging.

Harvest date: September 22-24, 2022

Alcohol content: 14% by vol.

Annual production: 15,800 bottles

Format: Bottle 0.75l – ½ Bottle 0.375l – Magnum 1.5l

Serving temperature: 16°/17°C - 60.8°F/ 62.6°F

Rocche Costamagna
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