

# ROCCHES DELL'ANNUNZIATA

RISERVA

2015

Made only in great vintages, its name celebrates Francesco Costamagna, the revered forefather of the current owners. The Nebbiolo grapes come from a single vineyard, called "Bricco", at the top of "Rocche dell'Annunziata" subzone, with the highest elevation and the best exposure. Deep ruby red color with complex aromas marked by hints of mature fruits, mint, chocolate and balsamic notes. It has an impressive structure infused with fine-grained tannins and a finish that lingers.



**NAME** - From the founder's name, Francesco Costamagna, great grandfather of today's owners

**GRAPE** - Nebbiolo 100%

**VINEYARDS** - A single vineyard located in the highest portion of the 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** - 3,504 bottles - 180 magnum

**DATE OF HARVEST** - October, 6th 2015

**WINEMAKING** - Maceration for 18 days at 26°C | 79°F

**AGING** - 30 months in Slavonian oak barrels

**ALCOHOL** - 14.50 % by vol.

**ACIDITY** - 5.70 g/l

**LONGEVITY** - From 15 to 25 years

**TASTING NOTES** - Deep garnet red. Intense and clean aromas of roses, spices such as licorice, and notes of tobacco. Full-bodied with solid yet fine-grained tannins; long and persistent with elegant notes of wild berries jam and spices

**FOOD PAIRINGS** - Excellent with braised and roasted red meat, game truffle-based dishes and aged cheese

**SERVING TEMPERATURE** - 18°C | 64°F

**SIZE** - Bottle 0.75 l in wooden case of 6 bottles- Magnum 1,5 l