ROCCHE COSTAMAGNA

PRODUTTORI DI BAROLO
DAL 1841

BAROLO DOCG

ROCCHE DELL'ANNUNZIATA

RISERVA

2016

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 - 3.772 bottles - 180 magnum
DATE OF HARVEST - October, 27th 2016
WINEMAKING - Maceration for 25 days at 26°C | 79°F
AGING - 30 months in Slavonian oak barrels
ALCOHOL - 14.60 % by vol.
ACIDITY - 5.65 g/l.
LONGEVITY - From 15 to 25 years

TASTING NOTES - Effusive aroma of carnation flowers, sourcherriers and ripe raspberries kicks off on the first nose. In the background lean scents of dogwood cherries, blueberries concentrated and dried orange skins with light iodine mediterranean herbs and spices pomegranate cloves. A long vertical layered tannins leaves grip supported by a bolstering lively sweet juicy freshness. 2022-2042

FOOD PAIRINGS -
Italian: Capriolo ai mirtilli con alloro e rosmarino arrosto
UK: Beef Bourgignon
USA: Slow Cooked pulled pork
Americas: Roasted Asado de Tira (rib strip)
Asian: Char Siu (roasted pork with sweet BBQ sauce)

SERVING TEMPERATURE - 18°C | 64°F
SIZE - Bottle 0.75 l

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