ROCCHE COSTAMAGNA
DAL 1841

BAROLO docg RISERVA
ROCCHE DELL'ANNUNZIATA 2019

Produced only in the best vintages. Made from Nebbiolo grapes exclusively from the upper, best-exposed part of the Rocche dell'Annunziata vineyard, one of the historic MGAs of La Morra. Decisive garnet red.
On the nose is intense and complex, with a distinct scent of withered dog rose, violet, and mature fruit in jam, such as pomegranate, apricots, dates, winter medlar, and candied orange peel. It is characterized by balsamic and spicy notes of incense, licorice, with hints of tobacco and leather. Fresh, sapid, full-bodied, and persistent, with elegant notes of jam and spice blending with the tannins, which are present but very elegant.

Vineyard

Variety: Nebbiolo, sub-variety Michet
Area: Plot located in the highest part of our property within the Rocche dell'Annunziata subzone of the municipality of La Morra (Cuneo), 340 m a.s.l.
Soil: Calcareous-clay, Sant'Agata marl fossils
Exposure: South-East
Vineyard area: 0.60 ha
Density: 4,800 vines/hectare
Year of planting: 2008

Winemaking

Fermentation in stainless steel with temperature control at 27°C / 80.6°F, racking after about three weeks and post-fermentation maceration.
Racking and malolactic fermentation completed in the fall.
Aging in oak barrels for a minimum of 24 months and further aging in the bottle.

Harvest date: October 12, 2019
Alcohol content: 14.5% by vol.
Annual production: 3,864 bottles
Format: 0.75l bottle – Magnum 1.5l
Serving temperature: 16°/17°C - 60.8°F / 62.6°F

Rocche Costamagna
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