ROCCHE COSTAMAGNA

PRODUTTORI DI BAROLO
DAL 1841

# BAROLO DOCG

## 2019

Made with Nebbiolo grapes from several small vineyards. The wine is aged in wood for 18 months. An elegant and smooth Barolo on the palate, characterized by rich and wide aromas of plum, violet and licorice, underlined by a balsamic note. The tannins are perfectly balanced with the fruit, which reveals notes of raspberry and cherry.

**GRAPE -** Nebbiolo 100%
**PRODUCTION -** 11,580 bottles
**WINEMAKING -** Maceraion for 3 weeks at 26°C I 79°F
**AGING -** 18 months in oak barrels
**ALCOHOL -** 14 by vol.
**ACIDITY -** 5.77 g/l.
**LONGEVITY -** From 10 to 15 years.

**TASTING NOTES -** The wine is ruby red with garnet reflections. It has a persistent aroma, with enchanting notes of roses buds and geranium, dried raspberry, cherry and a delicate spicy note of cinnamon and cardamom. Elegant and fresh on the palate, fine and dry tannin. This wine has distinctively fruity notes of small red fruits, cherry and raspberry.

**FOOD PAIRINGS -**
Italy: Risotto ai porri e all'uva fragola
UK: Duck breasts with redcurrant & onion relish
USA: Meat Loaf
Mediterranean: Pork Souvlaky (pork souvlaki skewers)
Asia: Kung Pao Chicken (chopped chicken with fresh ginger, garlic and spicy)

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

Via Vittorio Emanuele, 8 - 12064 La Morra (CN) - Italy
Tel. +39 (0)173 50 92 25 - Fax. +39 (0)173 50 92 83
rocchecostamagna.it - barolo@rocchecostamagna.it