ROCCHE COSTAMAGNA
DAL 1841

BAROLO docg DEL COMUNE DI LA MORRA 2022

Wine made from Nebbiolo grapes grown in the municipality of La Morra, elegant with a ruby-red color. On the nose it is fruity, with notes of Marasca cherry and pomegranate. Long and smooth on the palate, persistent and juicy.

Vineyard

Variety: Nebbiolo, sub-variety Lampia
Area: Municipality of La Morra, selection of different vineyards
Soil: Calcareous-sandy
Exposure: East
Vineyard area: 1.70 ha
Density: 4,800 vines/hectare

Winemaking

Fermentation 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.
Further aging in the bottle.

Harvest date: October 6, 2022

Alcohol content: 14% by vol.

Annual production: 15,800 bottles

Format: Bottle 0.75l – Magnum 1.5l

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

Rocche Costamagna
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