ROCCHE COSTAMAGNA
DAL 1841

# LANGHE doc NEBBIOLO 2023

A wine made from Nebbiolo grapes grown in the municipality of La Morra, elegant with a ruby red color. On the nose is intense with notes of violet, raspberry, and wild strawberry. Fresh, quite sapid with delicate tannins on the palate. Elegant and harmonious, with great persistence and finesse.

## *Vineyard*

**Variety:** Nebbiolo, sub-variety Lampia
**Area:** Municipality of La Morra (Cuneo), 420 m a.s.l.
**Soil:** Calcareous-sandy
**Exposure:** East
**Vineyard area:** 3.40 ha
**Density:** 5,500 vines/hectare
**Year of planting:** 2000 / 2014

## *Winemaking*

Fermentation in stainless steel with temperature control at 27°C - 80.6°F, racking after about 10 days, and malolactic fermentation completed in the fall. Partial aging in oak barrels and further aging in the bottle.

**Harvest date:** October 2-4, 2023

**Alcohol content:** 14% by vol.

**Annual production:** 27,450 bottles

**Format:** 0.75l bottle – ½ bottle 0.375l – Magnum 1.5l

**Serving temperature:** 15°/16°C - 59°F /60.8°F

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