ROCCHE COSTAMAGNA
DAL 1841

LANGHE doc NEBBIOLO 2024

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: Sandy - Cassano Spinola Formation
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 4-5, 2024

Alcohol content: 13% by vol.

Annual production: 23,250 bottles

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

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

Rocche Costamagna
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