

Barolo DOCG Rocche dell'Annunziata

Production area: Langhe, a hilly zone in the south of Piedmont, bordered by Liguria, in the village of La Morra.

Vineyard Exposition: South, South-East

Altitude: approx. 300 meters above sea-level

Varietal: Nebbiolo

Surface Area: 0.5 Hectare

Vines per Hectare: 5000

Grape Yield per Hectare: 4 tons per hectare

Bottles Produced: 1800

Age of the Vines: Vineyards were planted in 1985

Vine Trellising System: Guyot

Vinification: Maceration on the skins for approx. 8 days in rotary fermentors with temperature control, the grapes are then pressed off the skins and alcoholic fermentation is completed in steel tanks (approx. 20 days). After primary fermentation the wine is put in french barriques, 80% new and 20% used, where it undergoes malolactic fermentation at a temperature of approx. 20° C for about two months. The wine remains in barrique for a total of 24 months, afterwards it is put in stainless steel tanks for approximately six months to settle and then bottled without fining and filtration.

Tasting notes: ruby red coloured with garnet reflections, evident smells of wild roses and red fruits, very complex and well-balanced. The particular structure is given by the low yield of grapes per hectare that permits the integration of the new oak aromas and pleasing spices while maintaining the freshness and the fruit. When the wine first enters the market it is fresh and a little austere, but still harmonious and balanced. With time the wine softens a little, but maintains the initial character for many years, particularly if stored in an ambient place that is fresh and humid without temperature variations. Vigneto Rocche, in particular, is well-balanced upon release because of the refinement in new oak that creates an earlier softness.

Vintages: 1996, 1999, 2001, 2004 and 2006 are well-structured and full-bodied.

A little more elegant are the 1994, 1995, 1998 and 2005, which are particularly harmonious and enjoyable for drinking. Softer, round and full-bodied are the 1993, 1997, 2000, e 2007.

2003 is particularly dense, sweet and concentrated, and in 2002 we didn't produce any Barolo because a hailstorm compromised our standard of quality.

Serving Suggestions: Red meat, medium aged cheeses, and also richer fish and crustaceans. .

Recommended Temperature: 17°-18° C. It is enjoyable to appreciate the initial freshness and experience the evolution of the wine as it warms up in the glass.

Alcohol %: 14.50

Dry Extract g/l: 27.4

Acidity: 5.48

