



BAROLO

ROCCHES DELL'ANNUNZIATA

Denomination:

Denominazione di Origine Controllata e Garantita

Pruning: Guyot

Varietal: Nebbiolo 100%

Harvest period: manual harvesting with sorting the second week of October.

Yield per hectare: 6500 Kg/Ha max. by law

Yield in vinery: 56 Hl /Ha max. by law.

Vinification: 18 - 24 days floating cap and 4 - 6 daily pumpings.

Maturation: Matures slowly in barrels of 30 - 33 Hl per 24 mesi.

Sensory characteristics:

Ruby red color with orange highlights.

The bouquet is full and warm with hints of rose, violet, truffle and tobacco with aging.

The taste is full and dry, but balanced, velvety and very persistent.

Pairings: it is a wine that is well suited to red meat roasts, stews, hard cheeses and cured.



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