

# BAROLO ROCCHIE DELL' ANNUNZIATA

The elegance of this wine is undisputed, with such finesse and roundness originating from the age of the vines, the calcareous clay soil and the ideal microclimate of the Rocche dell' Annunziata cru. We organise the ageing process, which can exceed two years, for each vintage, choosing from barrels of varying ages.

**Appellation:** Denominazione di Origine Controllata e Garantita.

**Vine training system:** Gujot.

**Grape variety:** 100% Nebbiolo

**Soil composition and exposure:** Calcareous and clayey soil, with a silty-loam texture, with a slight prevalence of sand over clay and a generally important presence of silt. South/South-easterly exposure.

**Altitude:** Approx. 260 to 300 metres above sea level.

**Harvesting:** The grapes are hand-picked and selected in the second week of October.

**Yield per hectare:** 6,500 Kg/Ha max. by law.

**Yield in wine:** 56 Kg/Ha max. by law.

**Vinification:** 18-24 days with floating cap, pumped over 4-6 times a day.

**Ageing:** The wine ages slowly in 30-33 hectolitre barrels for 24 months.

**Storage:** 20 to 25 years in the dark and at a temperature of 13-15 C° to allow the tannins to mature perfectly, depending on the vintage.

## **Sensory profile:**

**COLOUR:** Deep ruby red, with orange highlights.

**BOUQUET:** Expansive and warm, with hints of rose, violet, truffle and tobacco with age.

**PALATE:** Full and dry, but harmonious, velvety and very persistent.

**Pairings:** It lends itself well to braised meats, game and hard, mature cheeses.