



This Barolo is deep garnet red in colour, with a long-lasting bouquet clearly showing spices, accompanied by characteristic violet and wild fruit overtones.

The taste is elegant and full-bodied, with soft, mouth-filling tannins. The variety's typical qualities are confirmed as a result of the vintage, tannic balance and traditional ageing in large casks.

Bottled in MARCH 2015 – LOT B15 – Alc. 14.5% by Vol.

Type Cru'

ROCCHES DELL'ANNUNZIATA is considered as being one of the top growing areas for Barolo wine. The fertile, clayey-calcareous soil, together with altitude (270-300 mt) and exposure (SOUTH - SOUTH-WEST), produce a full-bodied but, at the same time, delicate, very fragrant Barolo.

Town

Altitude

Solar Exposure

Vine

Production Area

Stump hectare

Breeding kind

Year

Harvest

Improving

Ageing

Services Temperature

Wine making

Colour

Gastronomic's Combining

Kg of grapes for hectare

Grapes' Provenance

Soil

Surface

Bottle Produced n.

Alcoholic Strength

Barolo DOCG

ROCCHES DELL'ANNUNZIATA

La Morra, Frazione Annunziata

270 - 320 mt.

South – South-West

Nebbiolo - Lampia

Piemonte – La Morra – Frazione Annunziata

4,500

Guyot

2011

End of September

36 months, 24 of which in oak casks

20 - 22 years

18-20 °C

Traditional, ca. 15-20 days of maceration

Deep garnet red

Game, roasts, braised meat, mature cheeses

8,000

La Morra – Frazione Annunziata

Calcareous

3,42 Ha.

6,651 (750 ML.) – LOT B15

Alc. 14.5% by Vol.



93/100



92/100



2 GLASSES



4 GRAPES



16+/20