

BAROLO ROCCHE ANNUNZIATA DOCG



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| Composition | Nebbiolo 100% |
| Origin | La Morra Vineyard Rocche dell'Annunziata |
| Vineyard Terrain | Surface Total: 0.6 ha. Exposition: Southwest Altitude: 300 - 320 mt (985 – 1,050 ft) Soil typology: Clay and sandy |
| Vineyard Detail | Training method: Guyot Average age: 55 years old Yield: 4 – 5 tons/hectare |
| Fermentation | In temperature controlled stainless steel vats for approximately seven days. Malolactic completes in barrel. |
| Aging | In oak barrels of diverse ages for 24 months and in bottle. No fining or filtration is used. |
| Production | 3,000 bottles per year approx. |

TASTING NOTES

Strong and dramatic flavors characterize the Rocche dell'Annunziata cru in the commune of La Morra. This wine, made entirely of Nebbiolo from Rocche, expresses aromas of sweet wild cherries, giving way to a smoky complex of autumn spices, roasting coffee, and unsweetened cocoa.

Smooth tannins are lifted by vibrancy, offering a pure expression of this historical location.
