



Barolo Rocche dell'Annunziata

Vineyards: The vineyards are situated in La Morra.; exposure WEST-SOUTHWEST

Grape: Nebbiolo 100%

Age of vineyard: 50 years approx

Average density of vines: 5500 vines per hectare

Soil: clay and limestone

Method of cultivation: classical Guyot method with medium-short pruning; Green harvest in two different times with reduction of grapes with a final production per hectare 5500 kg approx .

Winemaking: Rocche dell'Annunziata grapes are harvested very ripe with a meticulous selection; the fermentation took place spontaneously in stainless steel vats with temperature controlled at 30/31°C with 30/35 days of maceration ; malolactic fermentation took place spontaneously in stainless steel vats.

Refinement: After malolactic fermentation the wine stay for 6 months in French barrels, 10% new oak and 90% different years; after this period all barrels are blended in big cask of 2500 liters for 22/24 months.

The wine is bottled and refined for 10-12 months.

Bottles production: 7000 bottles and 200 magnum 1,5 Lt, approx.