



Barolo Rocche dell'Annunziata 2018

Vineyards

In the municipality of La Morra

Grape Variety

100% Nebbiolo for Barolo

Soil

Historical and iconic vineyard in the municipality of La Morra, purchased by our family in 1969, and which boasts an excellent south-west exposure and an altitude of approximately 280 meters (919 feet) at the highest part. The soil consists of sandstone and calcareous conglomerates, hence its name *rocche* (rocks), which provide good water drainage.

Year of Planting

From 1970 to 1983.

Vinification

The grapes are fermented in temperature-controlled stainless-steel wine vats, equipped with automatic pump-over systems, for a period of 25-30 days. The wine then undergoes at least three years of aging in large-capacity (5,000 liters) Slavonian oak barrels.

Characteristics

On the palate, this wine is warm, persistent, and harmonious. The greater presence of sand compared to the upper part of the Cru imparts ethereal aromas of great finesse with floral notes of rose and violet. The wine is reminiscent of sweet spices and has a good minerality and extremely elegant tannins.

Serving Temperature

16-17 degrees

TUOTTAJA

Francesco Rinaldi & Figli

MAA / ALUE

Italia - Piemonte

PULLOKOKO

0,75

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

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