



Rocche dell'Annunziata

BAROLO 2001

Denominazione di Origine Controllata e Garantita

Grape	Nebbiolo 100%
Vineyards	A single vineyard of 3.45 Ha located in the prestigious sub zone Rocche dell'Annunziata in La Morra
Soil type	Calcareous – clayey
Yields per hectare	45 Hl/Ha – 1.50 Kg per vine
Density of plants	4.500 vines/Ha
Production	18.200 bottles and 2.350 half bottles
Date of harvest	From 8 to 12 October 2001
Winemaking	Maceration for 10-12 days at 26°C
Ageing	Twenty-four months in 30 Hl Slavonian oak casks, and twelve months in bottle.
Alcohol	13.80% by vol.
Acidity	5.80 g/l
Longevity	From twelve to fifteen years
Tasting notes	Deep garnet red with light ruby shades. Rich ethereal bouquet with charming notes of plum, vanilla and tobacco, with an undertone of violet. Balanced and elegant in the mouth with polished tannins. Nuances of ripe fruit linger in the finish.
Food pairings	Excellent with roasted red meat, game, braised veal. It matches perfectly with truffle-based dishes and mature cheese.
Serving temperature	18°C

Azienda Agricola e Cantina Rocche Costamagna

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