



Rocche dell'Annunziata

BAROLO 1999

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	14,500 bottles and 2,520 half bottles
Date of harvest	From 6 to 8 October
Winemaking	Maceration for 8-10 days at 26°C
Ageing	Twenty-four months in 30 Hl Slavonian oak casks, and twelve months in bottle.
Alcohol	13.60% by vol.
Acidity	5.6 g/l
Longevity	From twelve to fifteen years
Tasting notes	Excellent vintage. Deep garnet red. Bouquet with notes of preserves and dry flowers with a balsamic hint. Very good structure and persistenza, round and polished in the mouth with a slightly sweet flavour in the finish.
Food pairings	Most enjoyable 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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