



Rocche dell'Annunziata

BAROLO 2006

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 26000 bottles

Date of harvest From 30 September to 2 October 2006

Winemaking Maceration for two weeks at 26°C

Ageing Twenty-four months in 30 Hl Slavonian oak casks, and twelve months in bottle

Alcohol 14,07% by vol.

Acidity 5,40 g/l

Longevity From ten to fifteen years

Tasting notes Deep garnet red with ruby shades.

Rich and persistent bouquet with charming notes of plums and violets followed by spiced notes of sweet tobacco. Balanced and elegant in the mouth with pleasant tannins. Long finish that reminds ripe red fruits.

Food pairings Excellent with roasted red meat, game, braised veal. It matches perfectly with truffle-based dishes and mature cheese.

Serving temperature 18 °C – 65 °F

Size Bottle 0,75 l – Half bottle 0,375 l