



Rocche dell'Annunziata

BAROLO 2003

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 24 to 26 September 2003

Winemaking Maceration for 9-10 days at 26°C

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

Alcohol 14,10% by vol.

Acidity 5,30 g/l

Longevity From ten to twelve 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

Size Bottle 0,750 l. – Half bottle 0,350