ROCCHE COSTAMAGNA

PRODUTTORI DI BAROLO
DAL 1841

LANGHE DOC NEBBIOLO

ROCCARDO

2022

Made solely from Nebbiolo grapes according to the traditional wine-making process and aged in oak barrels. It has an intense aroma, with notes of raspberry and blackberry. It is elegant and harmonious on the palate, with soft and enveloping tannins.
This is a versatile Nebbiolo that can be enjoyed throughout the whole meal.

GRAPE - Nebbiolo 100%
PRODUCTION -19,300 bottles
DATE OF HARVEST - October, 10th - 11th 2022
WINEMAKING -Maceration for 7-8 days at 26°C | 79°F
AGING - Partial aging in Slavonian oak barrels
ALCOHOL-14% by vol.
ACIDITY - 5.50 g/l
LONGEVITY - From 4 to 10 years

TASTING NOTES -Deep ruby red colour. It has an intense and fruity aroma with notes of violet, raspberry and wild strawberry. It is elegant and harmonious on the palate, and is distinguished by its soft tannins and long aftertaste.

FOOD PAIRINGS - Thanks to its pleasant character, it is easy to pair with many dishes. It pairs with white meat, chicken, medium – aged cheese. Its tannic finesse makes it also good with fish stew or soup and with spicy dishes

SERVING TEMPERATURE -16°/18°C | 61°/64°F
SIZE -Bottle 0.75 l - Half Bottle 0.375 l – Magnum 1.5 l

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