Tasting notes

This great wine is deep garnet red with orange nuances, and has a lingering varietal nose hinting at red fruit and underbrush merging with spicy aromas.

The taste is nicely-balanced and silky.

Basic informations

**Product Name**: Barolo DOCG Rocche dell’Annunziata
**Cépage**: Nebbiolo
**Appellation**: Barolo
**Classificaton**: DOCG
**Colour**: Red
**Type**: Still
**Country**/**Region**: Italy, Piedmont
**Vintage**: 2010
**Alcohol percentage**: 14.5 %
**Sugar rate**: < 0.2 g/l
**Ageing**: 12 months in concrete tanks, 24 months in big oak casks of French wood
**Number of bottles produced**: 4,522

Vinification (Wine-making)

**Method**: according to tradition: fairly lengthy fermentations on the skins (submerged cap for 15-20 days), with frequent breaking up of the cap and pumping over of the must, followed by maturing in oak casks holding between 2,500 and 3,500 litres.
**Temperature**: 28 °C natural, not conditioned
**Lenght**: 15-20 days
**Malolactic**: done in concrete
**Ageing**: tradizional, 24 months in big oak casks
**Age of barrels**: 10-15 years
**Wood type**: French oak (Allier and Never)
**Barrels type**: big casks
**Level of toast**: not toasted
**Percentage of New Barrel**: 0 %
**Aging time in wood**: 24 months
**Minimum ageing in bottle**: 6 months

Bottle

**Empty Bottle Weight**: 530 gr
**Date of Bottling**: 17/04/2014
**Ageing Potential**: 15-18 years
**Cork Size**: 26 x 44
**Cork Material**: natural cork
**Bottle Type**: albeisa

Vineyard

**% of Grape / Cépage**: Nebbiolo (Lampia) 100%
**Soil**: calcareous
**Exposure**: South – South-West
**Agricultural method**: EC regulation 2078
**Date of Harvest**: 29 – 30/09/2010
**Type of Harvest**: by hand, with a careful selection of bunches

Chemical Analysis

**Dry Extract** [g/l]: 28.1
**Total Acidity** [g/l of tartaric acid equivalent ]: 5.86
**Volatile Acidity** [g/l acetic acid equivalent]: 0.56
**Total SO2** [mg/l]: 103

Packaging:

**Number of bottles per box**: 12 or 6
**Box size** (cm): 34x27x31 or 31x26x17,4