

Barolo DOCG 2015 Rocche dell'Annunziata

Tasting notes

Garnet red with a rich, intense nose showing mainly spicy notes (cinnamon, licorice and vanilla), this wine has great structure and balance on the mouth, with a long finish.

Basic informations

Product Name: Barolo DOCG Rocche dell'Annunziata
Cépage: Nebbiolo
Appellation: Barolo
Classification: DOCG
Colour: Red
Type: Still
Country/Region: Italy, Piedmont
Vintage: 2015
Alcohol percentage: 14%
Ageing: 42 months, 18 of which in big oak casks of French wood and 6 in big oak casks of Austrian wood (new)
Number of bottles produced: 5,890

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: controlled (27° – 28° C)
Length: 15-20 days
Malolactic: done in concrete
Ageing: traditional, 24 months in big oak casks
Age of barrels: 12-18 years
Wood type: French oak (Allier and Nevers) and Austrian oak
Barrels type: big casks
Level of toast: not toasted
Percentage of New Barrel: 20%
Aging time in wood: 24 months
Minimum ageing in bottle: 6 months

Bottle

Empty Bottle Weight: 530 gr
Date of Bottling: 22/05/2019
Ageing Potential: 18-20 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: 16-18/09/2015
Type of Harvest: by hand, with a carefully selection of bunches

Packaging:

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

