

Barolo

ROCCHIE DELL'ANNUNZIATA



ABV	14,0 -14,6% Vol
Grape variety	100% Nebbiolo
origin	Rocche dell'Annunziata, La Morra CN
Soil	Predominantly calcareus soil
Altitude	280 m ASL
training method	Guyot
Exposure	South
Clones of Nebbiolo	Lampia
Age of the vineyard	60 years old
Bottle made/year	2260

Winemaking	Fermentation in termo-controlled concrete vats; maceration for 32-35 days, pumping over and manual punch down. Malolactic fermentation in stainless steel tanks.
Maturation	Ageing in large untoasted Slavonian oak barrels (10 to 38HL) for a period of approximately 26 months
Tasting notes	Ruby red colour with a garnet reflection. Aromas of damask rose and violet, balanced and very persistent on the palate, notes of almond, apricot and dried cherries, balanced with soft and velvety tannins.
Ageing	The wine will reach its maximum expressive potential after 20 to 22 years of refinement in the bottle maintained at a cool cellar temperature.

Barolo



ABV	14,0 -14,5% Vol
Grape variety	100% Nebbiolo
origin	La Morra and Castiglione Falletto CN
Soil	Clay and calcareus soil
Altitude	250 to 350 m ASL
training method	Guyot
Exposure	South-East; Soth-West
Clones of Nebbiolo	Michet, Cn111, cvt 230
Age of the vineyard	60 years, 27 years, 32 years
Bottle made/year	4200 - 9000

Winemaking	Fermentation in termo-controlled concrete vats; maceration for 29-32 days, pumping over and manual punch downs. Malolactic fermentation in stainless steel tanks.
Maturation	Ageing in large untoasted Slavonian oak barrels (10 to 38HL) for a period of approximately 21 months
Tasting notes	Garnet red colour with a brick glaze. Persistent spicy bouquet, balanced on the palate with soft tannins, evocative flavour of dried red fruits and licorice.
Ageing	The wine will reach its maximum expressive potential after 15 to 19 years of refinement in the bottle maintained at a cool cellar temperature.

Barolo

VILLERO



ABV	14,3-14,7% Vol
Grape variety	100% Nebbiolo
origin	Villero, Castiglione Falletto CN
Soil	Calcareus and silty soil
Altitude	300 m ASL
training method	Guyot
Exposure	South-West; Soth
Clones of Nebbiolo	Michet
Age of the vineyard	61 years old
Bottle made/year	3770

Winemaking	Fermentation in termo-controlled concrete vats; maceration for 35-40 days, pumping over and manual punch downs. Malolactic fermentation in stainless steel tanks.
Maturation	Ageing in large untoasted Slavonian oak barrels (10 to 38HL) toasted for a period of approximately 27 months
Tasting notes	Deep ruby red colour with a light brick reflection, on the nose, a harmony of red fruit. On the palate dry, complex, full-bodied wine with persistent, velvety, tannins and notes of preserved cherries and tobacco leaves.
Ageing	The wine will reach its maximum expressive potential after 25 to 30 years of refinement in the bottle maintained at a cool cellar temperature.

Spluva



ABV	13,0 -14,0% Vol
Grape variety	100% Nebbiolo
origin	La Morra CN
Soil	Calcareus marl and silty soils
Altitude	250 to 300 m ASL
training method	Guyot
Exposure	South-East; Est
Clones of Nebbiolo	Cvt 230; cn 111
Age of the vineyard	27 to 32 years old
Bottle made/year	1200

Winemaking	Fermentation in termo-controlled concrete vats; maceration for 15 to 18 days, pumping over and manual punch downs. Malolactic fermentation in stainless steel tanks.
Maturation	Ageing in large untoasted Slavonian oak barrels (10 to 38HL) not toasted for a period of approximately 27 months
Tasting notes	Intense ruby red colour with a violet reflection. On the nose, a harmony of ripe red fruit and floral notes. On the palate, a fruity and slightly tannic flavour.
Ageing	The wine will reach its maximum expressive potential after 7 to 10 years of refinement in the bottle maintained at a cool cellar temperature.