

BAROLO D.O.C.G. Roncaglie



Denomination: Barolo D.o.c.g.

Grape variety: 100% Nebbiolo

Vineyard: Roncaglie is a cru in La Morra municipality; the vineyard has been planted at an altitude of about 300 mts a.s.l.

Vinification and ageing: harvest in October, then alcoholic fermentation in oak vats. Ageing in big French oak barrels not toasted.

The wine is not filtered.

Characteristics: the colour is ruby red, slightly opalescent. When young, the nose has fruity and floral notes such as peach and marasca cherry and dried rose, hints of spices and liquorice. The taste is important, with a dense but well balanced and elegant tannic structure; a fresh final.

Bottles produced: around 4,400

