



TENUTA ROCCA

AZIENDA AGRICOLA



Variety: Nebbiolo 100%

Vineyard: Bussia (map number 7.272)

Municipality: Monforte d'Alba (Cn)

Area: 1.48 hectares

Exposure and average altitude: southwest / 350 meters

Soil: "Sant'Agata" marls, characteristic of the Tortoniano geological age, young soils with good sustainable hydration, made up of a silt-clay, limestone mix.

Year of planting: 1992

Density: 4.000 vines per hectare

Yield per hectare: 72 quintals

Training system: guyot

Fertilization: organic and compost

Weeding: mechanical

Vinification: thinning of shoots and early clusters throughout the maturation period with further bunch selection at harvest. The grapes go through the traditional process for red wine vinification and fermentation at temperatures of 28°-30° C in 50hl oak vats.

Aging: in small oak barrels and large casks for a total of 28-30 months. 10 months of bottle aging follows. The wine is unfiltered.

Tasting notes: a brilliant, lively, intense, red-granite colour.

On the nose, ethereal qualities can be perceived with characteristic violet notes, then cherry, spice and leather hints. It has a warm full mouthfeel, velvety enveloping texture with just the right balance of tannins and acidity.

Suggested serving temperature: 15-17° C.

Bottles produced: 6,500 approx. (depending on the harvest)

Certification: organic wine

BAROLO D.O.C.G. BUSSIA