



TENUTA ROCCA

AZIENDA AGRICOLA



Variety: Nebbiolo 100%

Municipality: Monforte d'Alba (Cn)

Area: 2.4 hectares

Exposure and average altitude: south-southwest / 380 meters

Soil: "Diano" sandstone, characteristic of the Tortoniano geological age, young soils with good sustainable hydration, made up of sandy-limestone deposits.

Year of planting: 1992-2012

Density: 4.000 vines per hectare

Yield per hectare: 80 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 steel tanks.

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

Tasting notes: an intense, red-granite colour with orange accents. On the nose, pungent sensations of black pepper, leather and cinnamon are evoked, together with more delicate ones of violet and Spanish cherries. The mouthfeel is tannic to the right degree with a moderate austerity. The coherence with the olfactory sensations is marked and emerges during the stages of wine tasting.

Suggested serving temperature: 15-17° C.

Bottles produced: 15,000 approx. (depending on the harvest)

Certification: organic wine

BAROLO D.O.C.G.