

La Roncaglia



BAROLO DOCG

Barolo

GRAPE

Nebbiolo 100%

VINEYARDS

The vineyards are located in the Municipality of La Morra (CN), Roncaglie locality, 280 meters above sea level, facing east-southeast, and in the Capalot area, 350 meters above sea level, facing south-south-east. The soil is made up of clayey-limestone marl with veins of sand.

Plantation system: guyot simple.

- Vineyard grid: 0.90 x 2.40 m.
- Production: 7 tons/ha.

HARVEST TIME

1st decade of October.

VINIFICATION

Selection of grapes in the vineyard. Fermentation and maceration for about 15 days in thermoregulated steel tanks with punching and pumping over, at 24°C – 26°C. Malolactic fermentation follows in November/December.

AGEING

Aging for 36 months in 400-litre third-use tonneaux and, subsequently, at least 6 months in the bottles.

TASTING NOTES

Colour: bright red tending towards pale garnet.

Perfumes: floral, with hints of rose and violet, even withered. Hints of berries, with balsamic notes of licorice, tobacco and leather.

Taste: warm, structured, elegant, with tannins often marked in youth, delicate persistence, with floral and balsamic aftertaste. Tannins with evolution that "round off" the taste, making it softer and above all endowed with further elegance.

Pairings: drunk alone or with game dishes, the wine holds strong and marked flavors and sensations. Excellent with truffle-based dishes, it also goes well with aged cheeses.