

## Barolo DOCG, Roche Costamagna

Piedmont, Italy



<b>Product code</b>	RX0220RC
<b>Grapes</b>	Nebbiolo
<b>Country</b>	ITALY
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Rocche Costamagna
<b>Vintage</b>	2020



Vegan



Vegetarian



### Producer

A 14ha estate run by Alessandro Locatelli who has worked hard in recent years to improve all parts of this estate. His aim is to offer an unmistakable expression of Barolo from La Morra, enhancing complexity, elegance and finesse. Winemaking is traditional – twenty days of maceration post fermentation followed by up to 36 months in large older Slavonian barrels.

### Tasting Notes

An intense garnet red in color with ruby highlights and with aromas of very ripe berry and cherry fruit combined with floral and spicy notes. Powerful flavors with supple and ample tannins and a long finish and aftertaste. Its full body and significant structure make it an ideal match for meat, game, and cheese. Serve at a temperature of 17° centigrade (18° Fahrenheit).

### Winemaking

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