

Barolo Riserva dell'Annunziata, Bricco Francesco, Roche Costamagna Piedmont, Italy



Product code	RXo819RC
Grapes	Nebbiolo
Country	ITALY
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Rocche Costamagna
Vintage	2019



HVE



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

"Ruby red color featuring garnet reflections. The wide aroma has fruity scents, developing to balsamic and rose-like overtones. The tannic sensation is round and velvety; it highlights the elegance and complexity of the wine, as the result of a great vintage. The finish is remarkable, being persistent and perfectly harmonic"

Winemaking

"VINEYARDS - A single vineyard located in the highest portion of the subzone Rocche dell'Annunziata in La Morra
SOIL TYPE - Calcareous/Clayey DENSITY OF PLANTS - 4,800 vines/Ha PRODUCTION - 4,062 bottles - 240 magnum - 50 jéroboam
DATE OF HARVEST - October, 15th 2013
WINEMAKING - Maceration for 18 days at 26°C | 79°F
AGING - 30 months in Slavonian oak barrels"

Awards

James Suckling 96 pt / Andreas Larsson 95 pt /
WineEnthusiast 92 pt / Vinous - Galloni 91 pt