

## Langhe Nebbiolo Roccardo, Roche Costamagna

Piedmont, Italy



<b>Product code</b>	RX1222RC
<b>Grapes</b>	Nebbiolo
<b>Country</b>	ITALY
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Rocche Costamagna
<b>Vintage</b>	2022



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

Deep ruby red colour. It has an intense and fruity aroma with notes of violet, raspberry and wild strawberry. It is elegant and harmonious on the palate, and is distinguished by its soft tannins and long aftertaste.

### Winemaking

"Winemaking - Maceration for 7-8 days at 26°C | 79°F Aging - Partial aging in oak barrels Longevity - From 4 to 10 years"