

Barolo *Roggeri*

TECHNICAL DATA

Red Grapes Variety: Nebbiolo 100%

Production area: "Roggeri " area (south of La Morra Hill)

Soil: clay with limestone soil

Vineyards surface area: about 2,2 ha.

Altitude: 280-300 m. slm

Exposure: south-south/east

Vineyards age: 1957

Total production: about 15000 bottles

Vinification*:* about 2 weeks of maceration in stainless tank at 28 degree temperature control;

"Follatura manuale" and remontage process 4 times for day for the first 5 days

until the end of pressing process.

Fining: in big barrels from slavonian oak for 24 months.

Bottling between august of the third year after the harvest. Then fining in bottle.

ORGANOLEPTIC CHARACTERISTICS

Tasting notes: intense garnet red. Wonderful nose of mature fruits like plum, apricot and blackcurrant. Light aroma of purple flowers. Final hints of spice and truffle notes. Full bodied with velvety tannins the long finish shows class.

Meditation wine, delicious already, last long time.