



## BAROLO Roggeri D.O.C.G.

**variety:** Nebbiolo 100%

**Vineyards:** located in La Morra, in the Roggeri cru'

**Exposure:** hilly, with south-east solar exposure, at 300 m above sea level

**Terrain:** clayey-calcareous

**Yield per hectare:** 40 hectoliters (hl)

**Average age of vineyards:** 40 years

**Density/hectare:** 4000 vines

**Annual production:** 8.000 bottles of 0,75 liters

**Wine making:** traditional method with maceration of the must on the skins for at least 18-20 days at 30°C in fiberglass lined concrete vats.

**Ageing:** the wine is aged first in French oak casks, then in Slavonia oak casks and bottled thereafter.

**Alcohol content:** 14,0 -14,5% by vol.

**Acidity:** 5,4 - 5,6 grams/liter.

**Longevity:** 12-15 years

**Tasting notes:** intense red garnet color, with ruby reflexions, decidedly fruity aroma, with scents of prunes, dried flowers and spices. Full bodied to the taste, with strong tannic but silky structure. Finish persistently long.

**Gastronomic combinations:** it is excellent with game, braised beef, seasoned cheeses and all dishes served with white truffles.

**93 Points**  
**James Suckling**