

## Barolo Roggeri DOCG

Characterised by virile and imposing tannins, Barolo Roggeri is a strong and steadfast, intense and elegant wine.

**Grape variety:** 100% Nebbiolo

**Vineyards:** in the Roggeri subzone of La Morra,

**Position:** hill, with south-easterly exposure, at an altitude of 300 m above sea level

**Soil:** calcareous-clay

**Yield per ha:** 40 hl.

**Average age of vineyards:** 45 years

**Plant density/ha:** 4,000 vines

**Annual production:** 8,000 bottles

**Vinification:** traditional temperature-controlled maceration in concrete tanks, with long contact of the must with skins.

**Ageing:** in Slavonian and French oak barrels and then in concrete

**Alcohol content:** 14 - 14.5%

**Acidity:** 5.4 - 5.6 g/l

**Cellar life:** 18 years

**Description:** garnet red colour with good depth, intense and elegant nose with fruity notes, well sustained by a sweet spiciness combined with sensations of violet and dried rose. Powerful and harmonious palate with a dense and complex tannic structure. Pleasantly crisp and savoury, it offers a lingeringly persistent finish.

**Pairing suggestions:** excellent with game, braised red meats, mature cheeses and dishes served with white truffle.

