

Barolo DOCG

Rocche Moriondino



Denomination: Barolo DOCG

Variety: 100% Nebbiolo

Location: Castiglione Falletto (CN)

Cru: Rocche Moriondino

Alcohol: 15% vol.

Total Acidity: 5.5 g/l

Dry Extract: 28 g/l

Description: In Castiglione Falletto, the Rocche Moriondino cru is considered the most important mention of the municipal area, the one that over the decades has always given harmonious and elegant wines, destined to maintain its characteristics over a long period of time. The Rocche hills have a steeper slope facing south-east and another, gentler, facing south-west. It is precisely on this side that the Bricco Rocche and Rocche Moriondino cru are found.

Winemaking

Vinification: Natural fermentation in stainless steel tanks with automatic temperature control. Fermentation ends in 10/12 days, but maceration continues for at least another 8/10 days during which daily pumping over is carried out for optimal extraction of all the components present in the skins (*especially the indispensable tannins and aroma precursors*).

Aging: 36 months in a 700 liter tonneau and 6 months in bottle.

Tasting Notes

Color: Garnet red.

Bouquet: A very pleasant ethereal perfume, with nuances of dried flowers and aromatic herbs.

Taste: On the palate it is dry, warm and structured, with a developed and very important tannin. The appeal to ripe fruit and cherry compote is immediate; the aftertaste delicate but present are the spices. Rocche Moriondino is therefore a long, persistent red, it is a Barolo with a great personality, suitable for long aging.

Food pairing: Braised meat, grilled meat, risotto al Barolo.