

BAROLO ROGGERI 2007

- **Red Grapes Variety:** Nebbiolo 100%
- **Vineyard's Location:** "Roggeri" area
(south of La Morra Hill)
- **Soil:** clay with limestone soil
- **Vineyard's surface area:** about 2.2 ha.
- **Altitude:** 280-300 m. asl
- **Exposure:** south-south/east
- **Vineyard's age:** 1957
- **Total production:** about 15,000 bottles



- **Vinification:** about 2 weeks of maceration in stainless steel tanks at controlled temperature of 28°C;

Manual punching down and pumping over 4 times for day for the first 5 days until the end of the maceration process.

- **Ageing:** 50% in French oak barriques (1/3 of which is new) and 50% in large Slavonia oak barrels for 24 months. Bottling in August of the third year after the harvest, then 9 months of bottle ageing
- **Tasting notes:** intense garnet red color. Wonderful nose of mature fruits like plum, apricot and blackcurrant. Light aroma of violets. Final notes of spice a hint of truffle. Full-bodied with velvety tannins the long, elegant finish.

Meditation wine, delicious now but can age well past 18-20 years.