



LOCATION:

Italy > Piedmont > La Morra >
Rocchettevino MGA

VARIETY:

100% Nebbiolo

WINEMAKER:

Gianluca Roggero manages the cellar, his brother Davide for vineyard management, sister Tiziana for business operations.



SCIENCE

ABV: 14.5%

SUGARS: 2.3 g/l

TOTAL SO₂: 149 ppm

TOTAL ACIDITY: 5.54 g/l

Rocchettevino MGA Barolo DOCG

EXPERIENCE

NAME: Rocchettevino MGA (mentioned Geographical Area) “Ronchetovinum” was an historic place recorded in the municipal land-registry of 1477 as one of the very finest wine growing sites in the area.

CHARACTER: A lush wine with flowers and ripe fruit, chocolate, hazelnut, and balsamic. Round tannins with a pleasing texture, this cuvee stands out for the freshness of its bouquet and the ethereal overtones that increase with aging.

ENJOY WITH: The great elegance and freshness of its bouquet make this wine suitable for a variety of pairings: starters, savory pies and first courses with meat sauces, second courses of red meat or game like duck and quail. The winery recommends Faraona al forno (baked Guinea fowl) and spezzatino di manzo (Italian beef stew).

BEST RESULTS: The best drinking window is 5-10 years after the vintage, we recommend decanting the wine at least 30 minutes. Recommended temperature 58-62° F. It may be enjoyed young with more aeration, as well as over 10 years in great vintages with little to no decanting.

EXPRESSION

FERMENTATION & EXTRACTION: Manual harvest, gentle destemming with light crushing of the grapes, and a cold static maceration for 1 day to encourage the natural enzymes. Fermentation with a local yeast for 3 weeks at 75° F with manual punch-downs of the cap to increase oxygenation.

ELEVAGE: Aged in neutral 700L Tonneau with thick staves to slow the oxidation for the first 18 months, and then for 1 year in medium-sized Slavonian oak casks.

FINING & FILTERING: Delicate fining and filtering is done without animal products, vegan.

SULFUR: Reasonable amounts are only added after fermentation and before bottling to stabilize the wine.

SOURCE

FARMING: No pesticides or herbicides. Low-impact agriculture with grass and native vegetation growing in the rows. No intention for organic certification but with a focus on cultivation of insects and natural flora to strengthen the ecosystem for a sustainable model. All water used in the vineyards for organic sprays is collected from the rain, and they keep bees for biodiversity.

LAND: From Rocchettevino area in La Morra, facing east at 1,200 feet in elevation. The soil is dense clay-calcareous marl which contributes to bringing out the wine’s aromatic finesse.

VINE: This small parcel in the Rocchettevino cru was planted in 1997, on the steep, east facing slope.

HARVEST AND PRODUCTION: Hand-harvested fruit produces about 250 cases depending on the vintage.

