

ROERO DOCG

ROCCAPALEA

GRAPE VARIETY

NEBBIOLO

LAND VINEYARDS

VINEYARD LOCATED IN THE MUNICIPALITY OF SANTA VITTORIA D'ALBA, CHARACTERISED BY A LOAMY-CLAYEY SOIL.
15% SAND, 55% SILT, 30% CLAY

ALTITUDE

250-270 M.A.S.L.

BREEDING

ESPALIER WITH GUYOT PRUNING

WINEMAKING

DURING THE HARVEST, THE GRAPES ARE SELECTED AND HARVESTED BY HAND IN 20 KG BOXES.

30% OF THE GRAPES ARRIVE IN THE CELLAR WHERE THEY ARE FERMENTED WHOLE BUNCHES AND THE REMAINING PART IS DESTEMMED.

THE SPONTANEOUS FERMENTATION OF THE MUST, IN CONTACT WITH THE SKINS, LASTS FOR ABOUT 20 DAYS AT A CONTROLLED TEMPERATURE OF 26°-28° C IN STEEL TANKS WITH FREQUENT PUMPING OVER TO FAVOUR EXCELLENT EXTRACTION OF COLOUR AND TANNIN.

AFTER MALOLACTIC FERMENTATION, THE ROERO DOCG ROCCAPALEA IS REFINED FOR A LONG PERIOD IN WOOD WITH LIGHT TOASTING TO GUARANTEE THE FINAL PRODUCT EXCELLENT LONGEVITY, STRUCTURE AND AROMA.

SERVICE

CONSUMPTION AT A TEMPERATURE OF 16°-18° C IS RECOMMENDED

FORMATS

0.75 LITRES

