

RED WINE

# Barolo DOCG “Rocche dell’Annunziata”

  
Azienda Agricola  
ANDREA OBERTO

**Grape:** 100% Nebbiolo

**Growing area:** 1 vineyard in La Morra

**Vineyard size:** 0,8 Ha

**Vineyard density:** 4.000 vines/Ha

**Aspect:** southeast

**Soil:** sandy

**Training system:** Classic Guyot method with medium-short pruning

**Vineyard yield:** 1,1 Kg of Grape/Vine (by thinning)

**Maturation:** 26 months in oak wood barrels and barriques, 6 months in bottle

**Annual production:** around 3.800

**Tasting notes:** deep ruby red, with hints of pale orange. On the nose, blossoms and spice blend with toasty oak in impressive, elegant harmony. The tannins are unusually forward for the Rocche dell’Annunziata cru, but the wine, as always, displays a perfect balance between power and elegance.

**Service:** Store horizontally, and uncork at least one hour before serving. Best enjoyed at 18° C

**Pairings:** delicious with red meat, wild game and strong blue cheeses

**JAMESSUCKLING.COM** 

Andrea Oberto Barolo Rocche dell’ Annunziata 2017  
score 94



  
Azienda Agricola  
ANDREA OBERTO

Az. Agr. Andrea Oberto  
Borgata Simane, 11, 12064 La Morra (CN)  
www.andreaoberto.com