

# rocche dell'annunziata barolo riserva DOCG

paolo scavino  
piemonte

If Bric del Fiasc is the king of the Paolo Scavino cellars, Rocche dell'Annunziata is the queen: a riserva always of great elegance. A wine that is enticing, complex and extremely fine. Produced only in the best vintages, the fruit comes from old vines planted in 1942 and since, have been meticulously cared for in a traditional way. The soil is composed of marl which is bluish or gray on the surface and a large percentage is gray silt-sand therefore it is loose and light-textured. The grapes are hand harvested in October. The maceration and the fermentation occur in temperature controlled steel rotary fermenters. Malolactic fermentation occurs in oak barrels. Followed by aging in French oak barriques for 12 months and a further 24 months in large French casks and finally two more years of aging in bottle.

**grape varieties:** Nebbiolo 100%

**exposure:** South

**altitude:** 310m A.S.L.

**soil:** Marna di San'Agata fossili

**alcohol:** 14.50%

**acidity:** 5.8 g/L

**grape yield:** 50 q/ha

**tasting notes:** Opulent aroma, with big blackberry, earth and spice and a hint of cigar box. Full-bodied and muscular, with a core of ripe fruit and silky tannins. Ever-ending finish.

## The Wine Advocate

2004	Barolo Roche Annunziata	95 points
2003	Barolo Roche Annunziata	94 points
2001	Barolo Roche Annunziata	96 points
2000	Barolo Roche Annunziata	93 points

## The Wine Spectator

2004	Barolo Roche Annunziata	95 points
2001	Barolo Roche Annunziata	97 points
2000	Barolo Roche Annunziata	99 points



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