

BAROLO DOCG Bricco Rocca

Grape varietal: 100% Nebbiolo

Vineyard of origin: La Morra

Planting layout: 2.30 x 0.90 m

Altitude: 230 metres a.s.l.

Exposure: south-east

Vine training technique: guyot

Age of vines: 25-60 years

Yield per hectare: 55 quintals of grapes/ha

Soil: limestone – blue marlstone

Harvest: October

Vinification: traditional in temperature controlled tanks

Ageing: 26 months in the wooden barrels

Further ageing: 8 months in the bottle

Sensory characteristics: Deep ruby red colour with orange reflections, rich bouquet, slightly herbal, with scents of fruit skins, elegant with floral notes of rose and violet. The palate is intense, rich, sweet, soft and persistent. Ages well.

The grapes come from our vineyards in La Morra and the wine is aged in 10-20 Hl Slavonian oak barrels.



INTERESTING FACTS

The vineyards Bricco Rocca is one of the sub-denominations of the Barolo area in the town of La Morra. The word “Bricco” means the highest part of a hill. “Rocca”, after which the hill was named, is the name of the neighbourhood located at the foot of the hill.



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