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## **Barolo**

### **D.O.C.G. “Riva Rocca”**

#### **Technical Data:**

**Production area:** Verduno (CN)  
**Grape:** Nebbiolo 100%  
**Age of vines:** 30 years  
**Training system:** Guyot  
**Density:** 4000-5000 vines per hectare (Ha)  
**Harvest:** End of October  
**Average yield per hectare (Ha):** 60 ql  
**Vinification:** in red with thermo rotofermentatori  
**Ageing:** 24 months in french barrique, 12 months in large barrels 30Hl and 2 years in bottle

#### **Analysis:**

**Alcohol:** 14.50 % vol.  
**Sugars:** 2.50 g/l  
**Total Acidity:** 5.80  
**PH:** 3.40

#### **Organoleptic features:**

**Colour:** ruby red with garnet  
**Scent:** typical, full, intense ripe fruit  
**Taste:** Dry, warm, soft, tannic and persistent  
**Duty Temperature (°):** 16-18°

# RIVA ROCCA