

# BARBARESCO DOCG RONCAGLIE RISERVA BEPPE COLLA

## Tenuta Roncaglia

**W**e have decided to dedicate a limited quantity of bottles to Beppe. We only produce this wine in great vintages. We organise our harvest in Roncaglia in 7/8 consecutive stages, according to the ripeness and quality of the grapes. Our area offers an incredible range of soils, so in the same vineyard we have significant differences. Out of the cask we consider to be the best, we produce a limited number of bottles.

### GRAPE VARIETY

Nebbiolo 100%

### YEAR OF IMPLANTATION

1970 - 1980 - 1995 - 2010

### TASTING NOTES

Intense garnet red, rich and complex aromas of blackberry, caramel, cinnamon, lavender, dried dog rose and violet. A 'classic' Barbaresco with the elegance of a Roncaglia cru: rich, mouth filling and intense. Personality and pleasure with a long finish of velvety tannins and great ageing potential.

### SERVING TEMPERATURE

16/19° C.

### CELLAR

Manual harvest, destemming, pressing, maceration with the skins for 12-15 days at a maximum temperature of around 30 °C, full malolactic fermentation before winter. In spring, it is transferred to oak barrels for 12 to 14 months, then 60 months in the bottle for the 2015 vintage.

### ALCOHOL VOLUME

13,9% vol.

### TOTAL ACIDITY

5 gr./l.

### DRY EXTRACT

30 gr./l.

