



ROCCHES COSTAMAGNA



ROCCHES COSTAMAGNA BAROLO D.O.C.

This wine is the most noble and most famous wine of the locality. Barrel aged for 24 months with 9 months of bottle aging before release. Plenty of black cherry, toasted oak, violet and chocolate flavors. Full and velvety with a long rich finish. (ABV 13.5%)

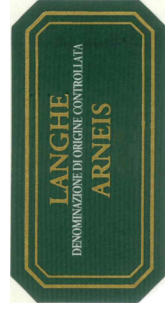


ROCCHES COSTAMAGNA BARBERA D'ALBA D.O.C.

This wine is certainly the most astonishing of all the local vines. It is barrel aged for 12 months and has chocolate, berry and vanilla aromas and flavors. Medium in body, round tannins and a long tasty finish. (ABV 13.5%)

ROCCHES COSTAMAGNA LANGHE ARNEIS D.O.C.

Arneis is a white grape variety, cultivated in the hills of the Piedmont region. This wine has an intense yellow color with an aroma that is delicate, fresh and fruity. Dry and well balanced. (ABV 13%)



ROCCHES COSTAMAGNA DOLCETTO D'ALBA D.O.C.

This wine has a deep ruby red color with violet hues. Barrel aged for 5 months to add structure and complexity. Dark colored, showing violet, black cherry and raspberry flavors. Medium bodied with soft tannins. (ABV 12.5%)

