MATTEOCORREGGIA

Roero Riserva Ròche d'Ampsèj

Varietal: Nebbiolo 100%

Production: 5.000 bottles

Soil: Area "Roche d'Ampsej", 25% fine sand 42% course sand, 29% silt, 5% clay

Exposure and altitude: from East to Southwest – 315-280 meters above sea level

Harvest: manual, beginning middle October

Training system: vertical trellised

Pruning: Guyot

Planting density: 5000 plants/ha

Yield: 40 hl/ha

Vinification: 50% in stainless steel vats for 10-12 days of maceration and 50% in 6Hl wooden barrels for 45/60 days of maceration

Aging: 6Hl barrels and small barrels for at least 9 months; 2 years in bottle

Serving temperature: 18/20°

Galloni-Vinous points:
Roero Riserva Roche D'Ampsej 1998 – **92**
Roero Riserva Roche D'Ampsej 1999 – **92**
Roero Riserva Roche D'Ampsej 2000 – **90**
Roero Riserva Roche D'Ampsej 2005 – **91**
Roero Riserva Roche D'Ampsej 2007 – **90**
Roero Riserva Roche D'Ampsej 2009 – **92+**
Roero Riserva Roche D'Ampsej 2010 – **90**
Roero Riserva Roche D'Ampsej 2014 – **93**
Roero Riserva Roche D'Ampsej 2015 – **92**
Roero Riserva Roche D'Ampsèj 2017 – **94**
Roero Riserva Roche D'Ampsèj 2018 – **94**
Roero Riserva Roche D'Ampsèj 2021 – **94+**

Wine Advocate points:
Roero Riserva Roche D'Ampsej 2017 – **93**



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