

## Roero Riserva D.O.C.G.

# NEVIS

Type of vineyard: Nebbiolo

Region: Piedmont

Denomination: D.O.C.G.

Exposure: sud

Type of soil: sandstone line ( limestone, clay, sand)

Altitude: about 300 mt

Medium age: 30 years old

Medium production: 80q/ha – 56h/ha

Grape harvest: at the beginning of October, grapes are hand harvested and put in boxes.

Wine making: the floating-cap maceration for about 18 days in tanks of cement.

Refinement: 15 months in wood, 50% rovere 50% used barriques. Refinement in bottle for 5 months.

Conservation and duration: in lying bottles for more 10 years.

Service temperature: 16°/18° C

Level of alcohol: 14% vol

Food pairing: ideal with second courses and cheese.

IL VINO DELLA GIOIA  
*the wine of joy*

