

DATA SHEET

La Granera

Roero

CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN

Roero is an elegant wine, which tells the aristocratic soul of Nebbiolo and prowess of a beautiful wine land and combines the fragrant tones of the origin with the delicate harmonies of aging.

TYPE OF GRAPE VARIETY

100 % Nebbiolo

LOCATION OF THE VINEYARD

The grapes come from the Santa Tilia vineyard, near the company, and in the MGA "Rocca Cerreto", in the municipality of Castellinaldo d'Alba.

GRAPE HARVEST

The grapes are harvested by hand with careful selection of bunches in the second half of September/beginning of October.

WINEMAKING

It begins with soft crushing with destemming and then continues with traditional fermentation with maceration for 6-7 days.

MATURATION

The wine matures for a total of 20 months, 6 of which are in wooden barrels.

AGEING

After bottling, the wine ages for 3-4 months in the company before being marketed.

ALCOHOL CONTENT

Roero DOCG has an alcohol content of 14.5% Vol.

CHARACTERS

The color of the wine is intact ruby red, the aroma is fruity of raspberry and strawberry with delicate floral scents, the taste is dry and harmonious.

AT THE TABLE

It is an excellent companion to meat appetizers, first courses with tasty condiments, white and red meats and aged cheeses.

