



ROCCIA



DESIGNATION

Canavese Nebbiolo DOC



GRAPES AND VINEYARD

100% Nebbiolo grapes from the Monte Giacheri vineyard in the commune of Rivara. Raised using the espalier system with a yield per hectare of 70 q.



CELLAR

Late harvest in October. A soft destemming-crushing of the grapes and a gentle maceration of about 10 days in stainless steel is carried out, here the wine remains until the conclusion of alcoholic and malolactic fermentation. Maturation continues in steel and subsequent bottle aging of at least three months.



TASTING

It presents a red color tending to light ruby, typical of Nebbiolo.

Intense and balanced aromas of berries.

In its total uniqueness, spring aromas of red fruits can be sensed.

Enveloping on the palate.

Ideal pairing with savory first courses, red meats and cheeses.

Alcohol: 13.5% Vol



SERVICE

at a temperature of 16-18°C



Bottle size: 0.75 ml