



## Roero (DOCG)

Denominazione di Origine Controllata e Garantita

**Grape Variety:** 100% Nebbiolo

**Municipality:** Castagnito

**Soil:** Clayey with sandy marls

**Training System:** Guyot

**Yield:** 80 Ql/Ha Crop thinning for higher quality

**Vinification:** Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

**Ageing:** French oak barriques of 225 lt.

**Alcohol Content:** 14,5% Vol

**Characteristic:** Hints of very ripe, small red fruits, violets, and cherry jam. In the mouth, it is full-bodied and persistent, broad and velvety. Elegant and soft tannins.

**Serving Temperature:** 18 - 20 °C

**Food Pairings:** risottos, meats, wild meat and aged cheeses.

**Cork:** natural (DIAM Bouchage)

