

## ROERO D.O.C.G. «LA-DRE'»

The vineyards of this noble red stand "there-behind" like an amphitheater facing the Winery.

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The typicality of Nebbiolo, which reflects the territory.

**VINIFICATION:** Fermentation in steel and aging in oak barrels for 10 months and then in the bottle.

**ORGANOLECTIC CHARACTERISTICS:** Ruby red colour with garnet reflections, delicate and almond aroma typical of Nebbiolo del Roero. Full-bodied and harmonious taste of appreciable persistence

**SERVING TEMPERATURE:** 18° C.

**Bottle:**lt. 0,75.

**ALCOHOL CONTENT:** 14% vol.

**PAIRINGS:** Red meats, game and cheeses.