ROERO D.O.C.G. «TERE'»

An important wine dedicated to a special woman like mum "Teresina"



This grape which has always been cultivated in the Roero area, gives rise to a full-bodied and important white wine.

VINIFICATION: Soft pressing, fermentation at 16 degrees and maturation on fine yeasts, in steel.

ORGANOLECTIC CHARACTERISTICS: Straw yellow colour with amber reflections, it has a fruity and delicate aroma and a pleasant sweet velvety flavor.

SERVING TEMPERATURE: 7-10°C

Bottle: lt. 0,75.

ALCOHOL CONTENT: 13,5% vol.

PAIRINGS: Appetizers, delicate white meats and fish cooked in various ways.