



## ROERO RISERVA D.O.C.G. Pulciano

TYPE: red wine

VARIETY: 100% Nebbiolo

VINEYARDS: Occhetti (Monteu Roero)

VINIFICATION: traditional fermentation in stainless steel barrels with a long maceration period of around 25 days.

AGEING: 60 months in large oak barrels

BOTTLE REFINEMENT: 24 months at controlled temperature.

COLOUR: intense and limpid garnet red.

AROMA: aromatic, intense and elegant on the nose. It reveals notes of wild berries and blackberries, cherry, wild strawberry, with a hint of grey pepper and sage.

AROMA: the palate is fruity, fresh, mineral, well balanced. It expresses notes of blueberry, currant, strawberry and cherry associated with discreet hints of spices, as well as sage and rosemary, finishing with a hint of pepper and chocolate.

The tannins are fine and persistent.

Serve at a temperature of about 18°C.

Alcohol: 14 % Vol. – Bottle size 0.75 cl

