



Viglionone

CA' D' TUNIN

ROERO Docg

CLASSIFICAZIONE Vino a denominazione di origine controllata e garantita

VITIGNO Nebbiolo 100%

ZONA DI ORIGINE DELLE UVE Le colline ripide del Roero, alla sinistra del fiume Tanaro.

EPOCA DI VENDEMMIA Di solito, le uve Nebbiolo per questo vino si raccolgono nella prima parte del mese di ottobre.

PRODUZIONE MASSIMA A ETTARO 8.000 chilogrammi di uva

RESA DELL'UVA IN VINO 70%

MATURAZIONE MINIMA Il disciplinare del Roero stabilisce che questo vino deve maturare per almeno 20 mesi a partire dal 1° novembre dopo la vendemmia. Durante questo periodo, trascorre almeno sei mesi in contenitori di legno.

AFFINAMENTO IN BOTTIGLIA Durante la maturazione, il vino affina per almeno 3-4 mesi in bottiglia coricata nelle cantine aziendali.

CARATTERI ORGANOLETTICI

- Colore: granato deciso e molto spiccato.
- Profumo: è molto complesso, con una prima frazione fruttata che regala in prevalenza sensazioni di confettura di frutti rossi. Emergono poi i sentori eterei e le note speziate, in particolare cannella e pepe nero.
- Sapore: al sapore il vino è secco e caldo, sapido e avvolgente con il tannino ancorapresente e nervoso.
- A tavola: predilige i piatti saporiti e di bella struttura come le paste ripiene, gli stracotti e le carni rosse al forno e i formaggi di ben stagionati.

CONSERVAZIONE Questo è un vino longevo, almeno 10-12 anni se non addirittura 15 o 16, soprattutto nelle annate migliori. È fondamentale che sia conservato in condizioni ottimali di ambiente (temperature costanti, lontano da sbalzi, luce e rumori).

FORMATI DISPONIBILI La bottiglia da 0,75 litri





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GRAPE VARIETY Nebbiolo 100%

VINEYARD We grow the Nebbiolo grapes used for this wine in some vineyards that are located in Monteu Roero. Specifically we grow such grapes in the "Rivetto" single vineyard, on a surface of 1.95 ha.

SOIL Medium consistency; limestone and sand are predominant.

EXPOSURE South-west **ALTITUDE** From 220 to 310 m asl.

TRAINING SYSTEM Guyot, with its form modified as a small arch.

CULTIVATION During the vegetative cycle, we carry out all the works in the vineyards with great professionalism and respect for the environment and the landscape. Therefore, we avoid weeding and follow the integrated control method against potential diseases. In order to obtain best quality grapes, during summer clusters undergo a thinning process, according to the specific ripening ability of each vine.

HARVEST In most vintages, we harvest the grapes for this wine at the beginning of October.

VINIFICATION In the cellar, the grapes are crushed and de-stemmed. Then the must fermentation starts in stainless steel and cement containers, with skin contact: this maceration period lasts for 10-12 days.

AGEING After the draining off process and the partial clarification of the must, this wine is left for 12-14 months in stainless steel containers and then for further 6 months in durmast barrels for ageing. The barrels' capacity is 40 hectolitres and they should be at least 15-20 years old.

BOTTLING Bottling of this wine usually takes place in Spring, two years after the harvesting of grapes.

BOTTLE AGEING After the bottling phase, this wine is left for at least 6 months in bottles that are laid down in underground cellars. After that, the wine is ready to be put on the market.

PRODUCTION The average annual production for this wine is 12,000-14,000 bottles.

ORGANOLEPTIC FEATURES This wine has an intense garnet red colour, with ruby-red highlights. Its perfume is heterogeneous and really fruity, with hints of strawberries and raspberries, faded roses and fruit jam; pleasant spicy hints (like cinnamon) can also be identified. The taste of this wine is dry and full, with a great structure and good harmony, despite its still evident tannins.

GOOD MATCHES It is a wine with a great structure and this is why it perfectly matches with sapid dishes, in particular with meat and ripened cheese. It is also good as a drink after meals.

STORAGE The best place for storing this wine is in an underground cellar, with a constant temperature and without any light or noise.

