



*dal 1956 Produttori nel Roero*



## **Roero**

Denominazione di Origine  
Controllata e Garantita

**Variety:** Nebbiolo 100%

**Location of vineyards:** Canale d'Alba

**Soil:** clay and calcareous

**Harvest:** early October

**Winemaking:** large wooden barrel

**Format:** 75 cl.

**Serve at:** 18/20°C

**Vinification:** All our vineyards producing red wine are subjected to two prunings and we follow the same rule for the Roero. Fermentation takes place in stainless-steel roto-fermenter guaranteeing the right skin-pulp contact and adequate colour extraction.

Subsequently the wine is matured in oak barrels, where malolactic fermentation takes place, and stays there for 12-15 months before being blended in steel tanks.

It is bottled in June and released to market in September, two years after the harvest.

**Sensory profile:** Captivating bouquet of raspberries fades into hints of rose and vanilla. On the palate it is rich, with soft tannins that are balanced with a warm body. Reminiscent of dried red berries, currants and raspberries.

**Pairings:** Pairs well with savoury dishes, roast meats and international cuisine and with high-quality semi-aged cheeses.

