



BRAJA ROERO RISERVA D.O.C.G.

The most important Roero red wine, the Roero Riserva D.O.C.G. where the word “Braja” means “to shout”. The vineyard is located in an excellent position in the town of Santo Stefano Roero, characterized by a land that is particularly suitable for Nebbiolo grape cultivation.

Classification: Roero D.O.C.G.

Variety: 100% Nebbiolo

Provenance: Canale (Cuneo)

Vinification and maturing: maceration on its own skins for approximately 7 days at 28°C. Aging in barriques and oak casks for minimum 24 months and afterward in bottle.

Organoleptic characteristics: intense ruby red color, bouquet of violets and mature fruit, elegant tannins and great structure that make it suitable for a long aging period.

Serve with: second courses according to the meat.

Serving temperature: 65°F

