



ROERO D.O.C.G.

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 oak casks for minimum 18 months and afterward in bottle.

Organoleptic characteristics: intense ruby red color, bouquet of red fruits, elegant tannins and structure.

Serve with: pairs well with second courses according to meat.

Serving temperature: 65°F

