



PRACHIOSO

Roero docg

VINEYARD

Grape variety: *Nebbiolo*

Altitude: *320 m above sea level*

Exposure: *south*

Soil: *sandy - calcareous*

Age of the vineyard: *35 years*

Average production: *8 t/ha - 56 hl/ha*

HARVEST

Period: *October*

Harvest: *hand-picking with the 20 kg boxes*

VINIFICATION

Maceration: *traditional, floating cap for 18 days*

Maturation: *22 months in oak, 50% oak barrels and 50% used bariques*

Aging in the bottle: *5 months*

Preservation and endurance: *in horizontal bottle position, more than 10 years*

SENSORY PROFILE

Intense ruby red color.

Fine and elegant nose with hints of rose, notes of raspberry, strawberry and spices.

Taste is warm and enveloping, with delicate tannin.

Aftertaste is very broad, reminiscent of red fruits, berries, pleasant notes of vanilla and roasting.

Suggested temperature of service: 18°C

