



SUDISFA'

Roero Riserva docg

VINEYARD

Grape variety: *Nebbiolo. Selection of the best grapes of the vintage*
Location: *Monteu Roero, Santo Stefano Roero, Canale*
Altitude: *340 above sea level*
Soil: *calcareous medium texture*
Age of the vineyard: *35 years*

HARVEST

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

VINIFICATION

Maceration: *traditional, submerged cap for about 24 days and 2 delestage*
Maturation: *24 months in wood, 100% French oak barriques (20% new wood)*
Aging in the bottle: *about 6 months*
Preservation and endurance: *in horizontal bottle position, more than 15 years*

SENSORY PROFILE

Intense garnet color. Nuts and jam aromas well mixed with vanilla and green pepper.
Mouth-filling, massive surge of flavor and structure, obvious tannins but sweet and velvety.
Aftertaste is wide, warm and ethereal.

Suggested temperature of service: 18°C

