

CAREGLIO

AZIENDA AGRICOLA



ROERO

In the Roero hills, Nebbiolo is the tradition, culture and pride of the farmers.

Grown in these sandy soil, this vine finds in the Roero Docg wine (D.O.C. since 1985 and DOCG since 2005), its best representation.

The Roero DOCG, core wine of the company, stands out for its pleasant fruity aromas, great complexity and elegance

GRAPE: Nebbiolo 100%

AREA OF PRODUCTION: Baldissero d'Alba.

VINE DENSITY: 5000 vines per hectare

PER HECTARE YIELD: 50 hl.

HARVEST: manually between the end of September and the first week of October.

WINEMAKING : Long maceration, traditional floating cap in stainless steel, with frequent pumping over and one delestage.

AGING AND REFINEMENT: Refinement of 12 months in 10 hl wooden barrels, only partially toasted oak. Plus 6 months in bottle before release.

THE COLOR: ruby red tending to garnet.

IN THE NOSE: fruity, reminiscent of raspberry, peach and cherry, while the background stands a hint of purple.

ON THE PALATE: is warm, textured and enveloping, with a fine but firm tannins. Ample aftertaste, reminiscent of the undergrowth.

FOOD PAIRING: interesting for its innate versatility and suitable for both local and international kitchen.

