

## ROERO RISERVA D.O.C.G.

The Roero wine take its name from a small but very special area of 19 villages with the finest wine-making history where excellent wines are always been produced.

Located on the left bank of the Tanaro River, it's a hilly area characterized by impressive Rocche, a magic paradise with steep rise and gentle slopes.

**Grape varieties:** Nebbiolo 100%

**Vineyard location:** medium hillside (200-300 m asl) with south-west exposure. Sandy soil with ochred colour. Canale village

### Vinification

The grapes harvest is made by hand in the first/second ten days of October.

The fermentation is traditional, carried out for an average of 10-15 days in stainless steel vats at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

### Ageing

Three years in large oak barrels from Slavonia and 6 months in the bottle.

### Tasting Notes:

Bright ruby red colour with varying intensity

Intense bouquet with raspberries and sweet spices

Elegant structure, rich and well-balance in alcohol and tannis.

Long finish with fruity aftertaste

### Food pairing:

Excellent with main courses meat based, roast duck, lamb, medium and matured cheese.

Serving Temperature: 18°-20° C



Bottle size

Lt. 0,75



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