



Roero Prachiosso

Docg

VINE & VINEYARD

Nebbiolo grapes from vineyards belonging to the Prachiosso “menzione geografica aggiuntiva”. The vineyard position is facing south/southwest, elevated position and loam soil with sand.

HARVEST & WINE-MAKING

Harvested manually at the end of October in small boxes; once removed the grape stalks, grapes ferment at a controlled temperature in stainless steel containers for 15/18 days.

SERVING TEMPERATURE 14°- 16° C

ALCOHOL CONTENT ~ 13,5 / 14,0 % vol.

AGEING ~ 5 / 10 years

RIPENING & REFINING

The wine ripens in French durmast barrels for 18 months. After being bottled the wine ages for several months in the bottle.

ORGANOLEPTIC FEATURES

Colour: deep ruby-red with a nice brick red hue with ageing. Nose: fruity with balsamic notes of laurel, sage and juniper; spicy hints of tobacco and liquorice . Mouth: persisting and fine taste with remarkable but delicate tannins, broad aftertaste with soft toasty notes.

PAIRING

/ Beef tagliata

/ Fondue with white truffle

/ Guinea fowl with orange zest