

# Roero D.O.C.G.



The Roero is situated on the left of the river Tanaro, an area characterized by gentle slopes interspersed with large cracks in the ground called "Roche". On these lands the Roero is produced, whose vine is Nebbiolo. The Roero DOCG, thanks to a careful processing in the vineyard and in the cellar, can compete with the most famous Barolo and Barbaresco, not surprisingly it is a wine that has reached the prestigious goal of DOCG.

The harvest is done manually during the first 15 days of October with a careful selection of the best bunches of grapes. After the harvest, the fermentation and maceration process on the skins begins with the aim of extracting the indispensable compounds for both aging and longevity. The last step of the vinification process the Roero DOCG is placed partly in wooden barrels and partly in barriques for at least 18-20 months.



**Grape variety:** 100% Nebbiolo  
**Type of soil:** Calcareous clay  
**Elevation:** 300 m above sea level  
**Plantation:** Guyot  
**Alcohol:** 13,5°-14°

The Roero to the sight has a more or less intense ruby red color with garnet reflections. On the nose it is elegant; on the palate is full and sinuous with spicy elements, dry and velvety.

This wine is excellent with all kind of dishes of the Italian cuisine: suitable as an accompaniment for roasts, game and aged cheeses or for an evening in company with friends and dark chocolate flakes.



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