



Roero Riserva D.O.C.G.

Garnet red with orange reflections. The nose is enveloping, with complex hints of red fruit jams and **pleasantly spicy**.

On the palate it is **tannic, complex, spicy, full-bodied** and very persistent.

Aging in **barrique** and **tonneau** for about 36 months. Pure Nebbiolo grape.

To be served with **roasts, braised meats**.

Base information

Product Name: Roero Riserva

Cépage: nebbiolo

Appellation: Roero

Classificaton: DOCG

Color: red

Type: still

Country/Region: Piemonte

Vintage: 2017

Alcool percentage: 15%

Sugar rate: < 0.2

Number of bottles produced: 3,500



Vineyard

% of Grape / Cépage: 100% nebbiolo

Soil: sandy – calcareous

Exposure: sud

Agricultural method: lotta integrata (integrated struggle)

Year of plantation: 2000

Date of harvest: October 2017

Type of harvest: manual in crates

Geolocation: 44.80054001762425,

7.926118836602545

Winemaking

Method: traditional red vinification

Temperature: 25 °C

Lenght: 20 days

Malolactic: in steel

Aging: wood

Age of barrels: second passage barriques and new tonneau

Wood type: french oak

Barrels type: barrique and tonneau

Level of toast: average

Percentage of new barrel: 40%

Aging time in wood: 36 month

Minimum aging in bottle: 12 month

Bottle

Empty bottle weight: 450 g

Date of bottling: October 2015

Aging potential: 15 years

Cork size: 26×44

Cork material: cork

Bottle type: Bordolese

Chemical Analysis

Dry extract: 29 g/l

Total acidity: 5.26 g/l (tartaric acid equivalent)

Volatile acidity: 0.84 g/l (acetic acid equivalent)

Total SO2: 77 mg/l

Free SO2: 20 mg/l