



Roero D.O.C.G.

'Nciarmà

Orange garnet red. The nose is **complex**, intense and **structured** with hints of violet, composed of red fruit and pleasantly spicy.

On the palate it is broad, complex, **pleasantly tannic** and **very persistent**.

Aging in **barrique** and **tonneau** for about 24 months. Pure Nebbiolo grape.

Base information

Product Name: Roero
Cépage: Nebbiolo
Appellation: Roero
Classification: D.O.C.G.
Color: red
Type: still
Country/Region: Piedmont
Vintage: 2016
Alcohol percentage: 14,50%
Sugar rate: 0,26 g/l
Number of bottles produced: 3,000



Vineyard

% of Grape / Cépage: 100% nebbiolo
Soil: sabbiosi - calcarei
Exposure: southeast
Agricultural method: lotta integrata (integrated struggle)
Year of plantation: 2000
Date of harvest: 2016
Type of harvest: manual in crates
Geolocation: 44.80054001762425, 7.926118836602545

Winemaking

Method: steel and aging in wood
Temperature: 25 °C
Length: 20
Malolactic: in steel
Aging: wood
Age of barrels: second passage barriques and new tonneau
Wood type: French oak
Barrels type: barrique e tonneau
Level of toast: average
Percentage of new barrel: 50%
Aging time in wood: 24 month
Minimum aging in bottle: 12 month

Bottle

Empty bottle weight: 450 g
Date of bottling: 2017
Aging potential: 15 years
Cork size: 26x44
Cork material: cork
Bottle type: bordolese

Chemical Analysis

Dry extract: 27,1 g/l
Total acidity: 5,60 g/l (tartaric acid equivalent)
Volatile acidity: 0,93 g/l (acetic acid equivalent)
Total SO₂: 70 mg/l
Free SO₂: 0,93 mg/l