



Roero Riserva (DOCG)

Denominazione di Origine Controllata e Garantita

Grape Variety: 100% Nebbiolo

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 75 Ql/Ha

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in steel tanks.

Maturation: Steel tanks.

Ageing: French oak barriques of 225 lt. for 20 months

Alcohol Content: 15% Vol.

Characteristic: Hints of very ripe, small red fruits, violets, dry roses, and cherry jam. It is full-bodied, persistent and balsamic, broad and velvety. Elegant with soft tannins.

Serving Temperature: 18 - 20 °C

Food Pairings: Tagliatelle, risottos, meats and wild meat.



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