



Antica Cascina dei Conti di Roero



NEBBIOLO D'ALBA

Municipal district: Vezza d'Alba

Grape variety: 100% Nebbiolo

Exposure: south-west

Altitude (above sea level) 320 metres

Soil: sand, lime

Vine training system: Espalier-Guyot

Age of vineyard: 20 years

Harvest: the grapes are harvested by hand into 20-kg crates. Late September-early October

Vinification: temperature controlled fermentation for 15 days, then transferral to a tank for malo-lactic fermentation

Ageing: part in barriques which have already been used once, and part in large barrels, for about 8-9 months. Blending in steel for 4-5 months before bottling

Aromatic overview: ruby red: fine and delicate bouquet with scents of rose and violet, wild strawberry and raspberry; dry, harmonious and nicely persistent

Serving temperature: 16-18 °C

Pairing: tajarin with meat sauce, lamb, white meat, game, medium-mature cheeses

Our recommendation: roast rabbit with rosemary

When to drink it: on a misty autumn evening when the first cold sets in