



Antica Cascina dei Conti di Roero



ROERO VIGNA SANT'ANNA DOCG

Municipal district: Monteu Roero

Grape variety: 100% Nebbiolo

Exposure: south

Altitude (above sea level) 350 metres

Soil: sandy with an alkaline pH

Vine training system: Espalier-Guyot

Age of the vineyard: 60 years

Harvest: the grapes are harvested by hand into 20-kg crates. Early October

Vinification: fermentation with very long maceration on skins (40 days), with submerged cap and with no added yeast

Ageing: 24 months in wooden barrels with a capacity of 30 hectolitres. The wine is not filtered before bottling.

Sensorial overview: ruby red with garnet highlights that evolve with age; intense, ethereal scent of ripe fruit with notes of rose and blackberry, enriched with vanilla, cocoa and spices; elegant, genteel, fruity and mineral, with crisp tannins that predict excellent longevity.

Serving temperature: 16-18 C

Pairing: tajarin (fine tagliatelle) or plin (small Piedmontese ravioli) with Alba White Truffle, red meats, roasts, game and hard cheeses.

Our recommendation: pheasant with pomegranate

When to drink it: at a refined dinner with just a few friends, with jazz playing in the background