

ROERO D.O.C.G.

In the Roero, the land that stretches on the left bank of the Tanaro river, the Nebbiolo grapes produce a much appreciated and sought after wine that takes its name from the place where it is produced. The Roero wine is a wine that combines a rich structure with moderate and elegant tannins. It got the docg denomination (Denominazione di Origine Controllata e Garantita) in 2005, thus becoming the third Nebbiolo docg in the Langa-Roero area, together with Barolo and Barbaresco.

THE WINE

100% Nebbiolo grapes, Roero Cornarea is a greatly aged, obtained through a careful selection in the vineyard. It rests for 18 months in big barrels and it continues ageing for at least 6 months in the bottles.

Colour: ruby red with granate reflexes.

Bouquet: its perfume is well defined and complex, with a spicy hue and a balsamic eucalyptus aroma. It includes scents of plum, violet, morello cherry and liquorice root.

Flavour: in the mouth it is warm and tasty, with an elegant structure and light tannins. It is pleasant, fruity and mellow, with an elegant and persistent base of berry jam and a mineral aftertaste.

Serving temperature: 18 degrees

THE VINEYARD

The Nebbiolo grapes from which the Roero Cornarea is produced are cultivated in the historic Cornarea cru, belonging to the company and located in Canale d'Alba. This town is the wine producing capital of Roero, an area where Nebbiolo wine has been produced since ancient times.

Variety: Nebbiolo (100%)

Vineyard dimension: 2 hectares

Production per hectare: 7 tons

Type of cultivation: against espalier, "a Guyot" pruning

Average altitude: 280 m above sea level

Exposure: south-west

Soil: sand and ferrous clay, rich in magnesium

Planted in: 1978-1979

GASTRONOMY

Easy to combine, it is perfect with red meats and matches wonderfully roasted duck, piedmontese bollito (boiled meat)

