



Roero Riserva “S. Francesco”

Docg

VINE & VINEYARD

Nebbiolo grapes of the oldest vines of the farm; the vineyard position is facing south/ south-west, with steep slopes, elevated position and loam soil.

HARVEST & WINE-MAKING

Harvested manually at the end of October in small boxes; once removed the grape stalks, grapes ferment at a controlled temperature in stainless steel containers for 60 days.

SERVING TEMPERATURE 14°- 16° C

ALCOHOL CONTENT ~ 14 / 14,50 % vol.

AGEING ~ 15 / 20 years

RIPENING & REFINING

The wine ripens in 225l durmast barriques for 12 months and 12 months in 25hl French durmast barrels, and several years in the bottle.

ORGANOLEPTIC FEATURES

Colour: deep ruby-red with a nice brick red hue with ageing. Nose: deep and wide with berries and tobacco hints followed by spicy notes of pepper and vanilla. Mouth: Elegant, austere and persisting taste with remarkable but sweet and velvety tannins, warm and encircling aftertaste.

PAIRING

/ Venison filet

/ Pigeon

/ Duck with apples