



Roccardo

LANGHE NEBBIOLO 2007

Denominazione di Origine Controllata

Name Roccardo is a *wine from the Rocche* sub-zone

Grape Nebbiolo 100%

Vineyards In La Morra and Verduno, a total of Ha 1,15

Soil type Calcareous

Yields per hectare 50 Hl/Ha – 1,80 Kg per vine

Density of plants 3900-4200 vines/Ha

Production 7890 bottles

Date of harvest 22 September 2007

Winemaking Maceration for 8-10 days at 26°C

Ageing The wine ages for eight months in Slavonian oak casks and four months in bottle.

Alcohol 13,70% by vol.

Acidity 5,40 g/l

Longevity From six to eight years

Tasting notes Deep ruby red with garnet highlights. An intense fruity bouquet with notes of raspberry and blackberry. Elegant and balanced in the mouth, with polished tannins.

Food pairings Excellent with different kinds of braised and roasted meat, game and mature cheese.

Serving temperature 18° C

Size Bottle 0,75 l.