



Roccardo

LANGHE NEBBIOLO 2008

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 1,50

Soil type Calcareous

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

Density of plants 3900-4200 vines/Ha

Production 16000 bottles

Date of harvest 14-16 October 2008

Winemaking Maceration for 5-6 days at 26°C

Ageing Six months in stainless steel tanks and two months fining in bottle

Alcohol 13,90% by vol.

Acidity 5,30 g/l

Longevity From four to six 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 cheese.

Serving temperature 18° C

Size Bottle 0,75 l - Half bottle 0,375 l – Magnum 1,5 l.