

# FRATELLI CALORIO

## NEBBIOLO D'ALBA

*denominazione di origine controllata*



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### GRAPE VARIETY

nebbiolo

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### MUNICIPALITY

Santo Stefano Roero

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### EXPOSURE

South, South / West

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### SOIL

calcareous, sandy

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### GRAPE HARVEST

end of September - hand picked in small boxes



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### VINIFICATION AND AGEING

grapes destemming and pressing - fermentation in stainless steel tanks for 10 days with frequent pumping over and marc pressing - ageing in oak barrels of 25hl. for 12/18 months - further ageing in bottle

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### ORGANOLEPTIC PROFILE

*colour:* pale garnet red

*aroma:* fresh, intense with hints of red berries

*taste:* fresh, pleasant, then silky and tannic, persistent finish

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### SERVING TEMPERATURE

18 - 20 °C

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### RECOMMENDED PAIRINGS

TASTY FIRST COURSES, MIXED BEAN SOUPS, RED MEAT AND SEMI-MATURED CHEESES