

FRATELLI CALORIO

ROERO

denominazione di origine controllata e garantita

C A S E T T E



GRAPE VARIETY

nebbiolo

MUNICIPALITY

Montà

EXPOSURE

South

SOIL

sandy, clay with considerable presence of fossil shells

GRAPE HARVEST

October - hand picked in small boxes



VINIFICATION AND AGEING

grapes destemming and pressing - fermentation in stainless steel tanks for 20 days with frequent pumping over and marc pressing - ageing in oak barrels of 25 hl. for 18/24 months - further ageing in bottle for 8/12 months

ORGANOLEPTIC PROFILE

colour: ruby red with light garnet hues

aroma: rich in bouquet, distinct and delicate with hints of red berries (mainly rose and raspberry) and great concentration of spices

taste: full, warm and harmonious, with elegant and silky tannins, light minerality and excellent flavour, vegetal notes, finish with long, persistent and slightly tannic aftertaste

SERVING TEMPERATURE

18 - 20 °C

RECOMMENDED PAIRINGS

TASTY FIRST COURSES, MEAT DISHES (ROASTED AND BOILED MEATS) AND MATURE CHEESES