

Name wine

## Roero

Denominazione di origine controllata e garantita  
(DOCG)

In the Roero, an area situated on the north side of the river Tanaro, the Nebbiolo vine gives rise to a much appreciated and prestigious wine called 'Roero' after the region. Here, on the steep, relatively infertile and sandy slopes of the Roero's hills, the Nebbiolo vine prospers on south-facing hillsides far better than other crops.

'Roero' is a fragrant, elegant and generous wine with an intensely inviting ruby red colour. The flavour is dry, ample, warm and sometimes velvety which, together with its restrained tannins, make it a very popular wine for matching with the tasty dishes of local cuisine.

**Production area:** Castagnito, in the Roero

**Altitude:** 350 mt.

**Exposure:** South

**Earthly:** Clayey sandy

**Vineyard:** 100% Nebbiolo

### Wine Characteristics

Red garnet, has a pleasant scent of violet, raspberry, peach.

Dry, velvety, harmonious with good body.

**Gradation:** 14% vol.

**Serving temperature:** 20-22 ° C

**Acidity:** 5 gr. / lt.

### Best with

Good with tagliatelle, risottos and meat dishes.

**Optimal age for consumption:** 3-10 years

### Processing

Cold maceration for 15-20 hours, temperature controlled fermentation, aged in oak barrels from 3000 lt. for 12 months.



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