



Cantina Produttori Nebbiolo di Carema Carema Classico DOC

CLASSIFICATION:

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GRAPE VARIETIES:

100% Nebbiolo.

GROWING LOCATION:

Carema (NO), upper Piedmont.

VINEYARD:

Hillside, morenic soil. Altitude 1150-1970 ft a.s.l.

CULTIVATION - HARVEST:

Climbing layers of terraces, "pergola" cultivation, manual harvest with grape selection.

MATURATION AND REFINEMENT:

Fermentation in stainless steel with approximately 12 days of maceration. Refinement of 12 months in large oak barrels (up to 2900 gallons) and minimum 12 month in the bottle.

TASTING NOTES:

Ruby red color, medium persistence with garnet highlights. Spicy notes of cinnamon nutmeg and fruit in alcohol. Soft taste, good tannins, acidity complemented by the sweet notes coming from ageing in wood. Intense aftertaste with spicy notes in the finish.

ALCOHOL CONTENT: 13% vol.

RECOMMENDED PAIRINGS:

Tasty food, ravioli, risotto and polenta concia (polenta with cheese), meat rolls, pheasant and grilled meat. Cured meat and medium-ripe cheeses.

SERVING TEMPERATURE: 65°-70°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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