



Presidio Slow Food®



Carema Riserva DOC

APELLATION

Carema Riserva D.O.C.

GRAPES

Nebbiolo

VINEYARD LOCATION

Hillside

DESCRIPTION

Red, dry, still, non aromatic with intense aroma and good structure. 3 years ageing, of which at least 12 months in large oak barrels.

ABV 12.5 – 13.5%

Total Acidity 5 – 5.5%

SENSORY PROFILE

Garnet with tinges of orange. To the nose, slight notes of fruit in alcohol and dry flowers, extensive notes of sweet spices, cinnamon, liquorish roots and cocoa aroma. Very soft in the mouth, complete and well balanced with sweet tannins.

SERVICE TEMPERATURE 18 – 20° C

With savoury dishes, with first and second course dishes of game and savoury cheeses.

STORAGE

Bottles kept lying on their side in a fresh environment, better if in the dark, age well (for over 10 years) with the likelihood to age even more.

CAREMA RISERVA AWARDS

Gambero Rosso Three Glasses Award for the following years: 2007 – 2008 – 2009 – 2011

Espresso 2014 guidebook: 18/20 score for the year 2009