

RONZANO



Barbaresco

D.O.C.G.

Pepino

GRAPES	Nebbiolo
PRODUCTION AREA	Neive, Piedmont
CLIMATE	Temperate
SOIL	Medium-textured limestone
ALTITUDE	300 m s.l.m.
VINE TRAINING SYSTEM	Guyot
YIELD PER HECTARE	70 quintal/ha
AVERAGE AGE OF VINES	15 years
VINIFICATION	In temperature-controlled steel tanks, the wine rests in large barrels and barriques for 18 months.

COLOUR	Intense garnet red.
PERFUME	Ripe red fruits, fresh strawberry and blackberry jam.
TASTE	Important structure with velvet and pleasant tannins that can be appreciated already at young age.
LONGEVITY	It gets better over time.

PAIRING	Game, mixed grills, red meats or desserts with chocolate.
SERVING TEMPERATURE	18° C

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