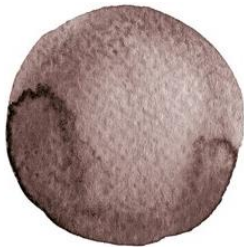


Podere Roccanera

Viticoltori dal 1919

Langhe Nebbiolo



Black:

Black is the colour of elegance and style. These are the fundamental characteristics of our Nebbiolo, with its own well balanced and refined taste. The black-coloured label is a representation of the autumn's fogs (in Italian "nebbie"), typical of the harvesting period of this variety.

Why we like it:

Nebbiolo has always been the best classic wine artwork from the Langhe area. It is not an easy variety to grow but if treated with care and respect than can give wonderful results. Probably is the grapevine that better shows the Piedmontese character.

Technical specifications:

- **Grapevine:** Nebbiolo 100%.
- **Grape harvest:** Manual.
- **Vinification:** During August we operate a three times green harvest, in order to keep only the best of the grapes. Harvest takes place during the last 10 days of October. Once at the winery grapes are destemmed, crushed and fermented in stainless steel vats. With a 35 days maceration the Nebbiolo's is the longest of all our red wines. After this the wine goes inside some French oak tonneaux where it will age for 2 years before being bottled. Once inside the bottle, we wait another 12 month of bottle ageing before starting the sales.
- **Colour:** Garnet red with orange reflection.
- **Perfume:** Characteristic of the varietal: raspberry, violet flower, currant at first place, but also peach and apricot. Light nuances of vanilla and spices at the second place.
- **Taste:** The tannin is elegant and soft and the acidity well balanced. Not too heavy in alcohol, it is long and harmonic in the aftertaste.

Service and food pairings:

We recommend to serve it around 18°C of Temperature. Best would be to open and pour it in a decanter one hour before the service. This Nebbiolo is excellent with refined dishes like beef tartare, mountain cheese or as well with any kind of meat dishes.



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