

P I N S O G L I O

ROERO RISERVA DOCG



MUNICIPALITY: Canale

GRAPE VARIETY: 100% Nebbiolo

SOIL AND VINEYARD: sandy soil of marine origin, with marl. Exposure: East, South and West

ALTITUDE: 260 m.a.s.l.

YIELD PER HECTARE ON AVERAGE: 5000 kg per hectare

VINIFICATION AND AGEING

The grapes are carefully selected through a rigorous bunches thinning. The harvest occurs in October. The grapes are pressed and put to ferment in stainless steel tanks at a controlled temperature. After racking the wine is poured off in wooden barrel (500l - tonneaux) for the refining that will last 2 years. At the end of the refining stage the wine is assembled in stainless steel tanks. Few months later the wine is bottled and stored in a room at a constant temperature to encourage the refining. This process is essential to the development of all the characteristics required for a good ageing of the wine. The wine is put on the market 3 years later the harvest.

ORGANOLEPTIC PROFILE

It is a wine with a bright garnet red color that represents the index of stability and maturity of the product. The bouquet is particularly complex with aromas of ripe fruits, herbs, with balsamic and spicy scents. In the mouth it is full bodied and harmonious with a perfect balance between wood and fruit aromas. The finish is pleasantly austere due to the noble and vigorous tannins.

FOOD AND WINE PAIRING

It is excellent with roast veal, game both roasted or cooked on the spit. It is recommended with truffles and seasoned cheeses.

SERVING TEMPERATURE

17-18 °C