

CANAVODI ROERO D.O.C.G.

Wine: red wine, of good body aged in barriques

Grape variety: 100% Nebbiolo

Alcohol: 13.5%

Total acidity: 5.4 g/l

Vineyard: Canavodi in Castellinaldo

Year of vineyard plantation: 1973

Yield per hectare: 45 ht/ha

Exposure: south-west

Soil: sandy - calcareous

Harvest: mid - October

Vinification: soft pressing and de-stemming of hand-picked grapes; maceration of grapes for 8 days at 30 degrees with punching down the cap and pumping over

Ageing: 18 months in French oak barriques , 6 months in bottle

Availability: 32 months after harvest

Colour: limpid ruby red with orange reflections

Bouquet: ethereal, fresh with floral sensations of rose and violet, fruity with a hint of wild strawberries and raspberries

Taste: full and warm, sweet tannins with a hint of very pleasant vanilla and tobacco

Best served at 18-20°C

Food match: all main courses especially with red meat