



Roero Docg Le Coste

APPELLATION: Roero DOCG

GRAPE VARIETY: 100% Nebbiolo

PRODUCTION AREA: Santo Stefano Roero

EXPOSURE AND ALTITUDE: south, 280 m.

SOIL: calcareous and clayish soil with a low percentage of sand

TRAINING SYSTEM: Guyot

HARVEST: hand harvest in the middle October

AGEING: first in Slavonian oak big barrels and then some months in bottle

ALCOHOL CONTENT: 14° - 14,5° % Vol.

RECOMMENDED SERVING TEMPERATURE: 16°-18°

Roero red wine is produced with 100% Nebbiolo Grapes and it must undergo ageing in wood. The name Le Coste is an Additional Geographical Mention of the appellation Roero.

TECHNICAL NOTES

The wine is garnet, typical color of Nebbiolo grape. In the nose we can find scents of cherry, plum, raspberry and violet, which are the distinctive aromas of Nebbiolo. Gradually we can also perceive strawberry, blackberry, blueberry, tobacco, licorice and vanilla. Finally we can detect cacao, cinnamon and peppercorn aromas. The mouth is characterized by a medium astringency of the tannins and by a pleasant freshness, well balanced thanks to the alcohol and softness. In its entirety, the wine presents a perfect balance and structure.

CULINARY COMBINATIONS

The best food to pair with Roero are very complex meat based courses and truffle based dishes. This wine also highlights the taste of aged cheese.

Azienda Agricola Cascina Ca' Rossa

Località Cascina Ca' Rossa 56 - 12043 Canale d'Alba (CN) - Italy
Tel. +39.0173.98348 - info@cascinacarossa.com - www.cascinacarossa.com