



# ROERO DOCG

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**Calcareous-clay soil  
medium permeability**

**100% Nebbiolo**

The harvest takes place in the first half of October.  
Grapes are selected, hand-picked and placed in 20 kg crates. Once in the cellar, the grapes are de-stemmed and gently pressed. Fermentation of the must, in contact with the skins, takes place in steel tanks over about ten days at a constant temperature between 26°-28° C with frequent pump-overs.

The Roero DOCG is aged in lightly-toasted wood to ensure an excellent structure, bouquet and smoothness.