



## *Antica Cascina dei Conti di Roero*



### ROERO DOCG RISERVA VIGNA SANT'ANNA

**Municipal district:** Monteu Roero

**Grape variety:** 100% Nebbiolo

**Exposure:** south

**Altitude (above sea level)** 350 metres

**Soil:** sandy with an alkaline pH

**Vine training system:** Espalier-Guyot

**Age of the vineyard:** 60 years

**Harvest:** the grapes are harvested by hand into 20-kg crates. Early October

**Vinification:** fermentation with very long maceration on skins (40 days), with submerged cap and with no added yeast

**Ageing:** 24 months in wooden barrels with a capacity of 30 hectolitres. The wine is not filtered before bottling.

**Sensorial overview:** ruby red with garnet highlights that evolve with age; intense, ethereal scent of ripe fruit with notes of rose and blackberry, enriched with vanilla, cocoa and spices; elegant, genteel, fruity and mineral, with crisp tannins that predict excellent longevity.

**Serving temperature:** 16-18 C

**Pairing:** tajarin (fine tagliatelle) or plin (small Piedmontese ravioli) with Alba White Truffle, red meats, roasts, game and hard cheeses.

**Our recommendation:** pheasant with pomegranate

**When to drink it:** at a refined dinner with just a few friends, with jazz playing in the background