



CANTINE ROGIOTTO

Nebbiolo

There are many origins of its name, the most common being the reference to the fog. The late ripening of this grape occurs in the period of the first autumn mists.

Obtained from the single-variety vinification of Nebbiolo grapes, a variety that boasts of being the noblest of Piedmontese vines. Locally called with the name "Spanna".

Long aging wine for its structure.

The vines are grown in a natural amphitheater in the municipality of Boca, within the Monte Fenere natural park, where the rocky terrain and perfect exposure enhance its qualities.

NAME:Hills of Novara DOC Nebbiolo

VINES:100% Nebbiolo

VINEYARDS:

- **Location:**Boca, locality Motto Costazzone - Trantaparghi

- **Farming system:**Guyot, density 4000 vines/HA

- **Altitude:**430 - 510 meters above sea level

- **Exposure:**SOUTH, SOUTH-EAST, SOUTH-WEST

- **Ground:**high hills, porphyry of volcanic origin, gravelly, sandy with rock outcrops

HARVEST:by hand in crates, mid-October

MACERATION:delicate, duration 15 days in stainless steel tanks

FERMENTATION:with selected yeasts, in stainless steel tanks at a controlled temperature for 20 days

MALOLACTIC:yes, spontaneous

AGING:minimum 12 months in oak barrels and subsequently in the bottle

AGING POTENTIAL:20 years

AVAILABLE FORMATS:0.75l

TASTING NOTES:

the color is ruby red, tending towards garnet with ageing

The perfume at a young age is characterized by fresh floral scents such as roses, but above all fruity aromas such as wild strawberries, raspberries and cherry jam.

With aging, the aromas of light vanilla, chocolate and cloves prevail.

The taste is pleasantly tannic, mineral and persistent.

PAIRINGS:

ideal for meat dishes even in particularly complex or tasty preparations, such as braised meats or game-based dishes. They also go well with aged cheeses.

Serve at a temperature of 18 - 20°C, possibly in a large goblet

