



### Product



*Category*  
Wine D.O.C.G.



*Origin*  
Piedmont N/W Italy



*Variety*  
Nebbiolo 100%

### Sensory Evaluation



*Colour*  
Still red wine perfect for aging. Full and intense garnet ruby red, tending to violet and brick red over time.



*Nose*  
Extremely full and dry. Notes of red berries, strawberry, cherries, jam, rose, cinnamon, vanilla, cocoa, tobacco and leather.



*Taste*  
Tasteful, dry, savoury

### Suggerimenti - Suggestions



*Food pairing*  
Wine with a great structure, best with pasta, rice, mushrooms and truffles. We recommend pairing it with red meat dishes and stews in general. Ideal with cheeses of medium and long aging.



*Storage and drinking*  
Serve (18-20 ° C) in big ballon glasses. Store horizontally in Ta dark and dry room.

Contenuto ml. Net cont	Alcohol % Vol Alc.	Zuccheri in gr/l. Sugars	Bottiglie cartone B.tl/case	Misure - Dimensioni in mm		Composizione pallet (80x120) Pallets/goods			Peso - Weight in Kg.			Barcode bottiglia
				bottiglia bottle	cartone case	Ct x piano case/layer	Strati layers	Cart. x pallet case/pall	bottiglia bottle	cartone case	pallets pallets	
750	14,0	0-2	6	81/30	180/262/312	19	5	95	1,313	8,05	790	8001592000814