

## ROERO DOCG

Ruby-red wine with garnet glints when aged. Delicate and fragrant; dry, full-bodied and velvety to taste. Excellent for first courses generally, red and white meats.



CODE 210101 (0,75l)

DENOMINATION Roero DOCG

PRODUCER Azienda Vitivinicola NIZZA SILVANO

PRODUCTION ZONE Santo Stefano Roero (CN)

NOTES Aged 22 months in oak casks, open the bottle one hour before drinking



Nebbiolo



13%



Ruby-red, with garnet glints when aged



Delicate, fragrant, characteristic perfume of violets



Dry, full-bodied, velvety, harmonic with good persistence



18-20°C



Ideal to accompany first courses, red and white meats

