

Roero DOCG Srü

The Roero is a range of hills in the south of Piedmont. It is bordered to the west by the great plain, to the north by the Monferrato, and to the south by the Langhe, from which it is separated by the River Tanaro. The thoroughbred Piedmontese varietal Nebbiolo has always been grown on the steep slopes of the Roero, where the soil - calcareous, as in the Langhe, but softer - produces wines that are packed with aromas and plenty of body without being overwhelming. The resulting wines present balanced tannins and a great elegance matched by their mouth-filling qualities. This natural equilibrium between body and tannins means that the Roero "Srü" can be fully appreciated after one year from its release, and will reach its peak after a medium-long period of aging.

The grapes are picked in the middle of October, and undergo lengthy, traditional-style fermentation to extract as much as possible from the skins. The wine is then drawn off the skins, and matured in French oak for around 18 months before completing its aging in the bottle.

Growing area: Roero - commune of Canale

Vineyard position: half facing south, half facing west

Altitude: 350 m

Yield per hectare: 6-7 tons

Surface area: 2 ha

Alcohol content: 13-13.5%

Acidity: 5.0-5.5 g/l

Bottle sizes: 750 ml, 1500 ml (Magnum) and 3000 ml (Double Magnum)

First vintage: 1990

