



Monchiero Carbone  
OGNI USS A L'HA SO TAMBUSS  
— ROERO —



## Srü Roero DOCG

The Nebbiolo grape has always been grown on the steep slopes of the Roero. This great and noble Piedmontese varietal, thanks to 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.

Roero Srü is an exemplary interpretation of these characteristics and takes its name from the production vineyard, which is precisely a cru of the municipality of Canale and is part of the cru map (MGA) in force since 2017. This vineyard has a very sandy soil, and the fossil shells that emerge from the ground testify to the presence of the sea that covered the area millions of years ago.

Nebbiolo grapes from this vineyard have a typically Roero style, with a natural balance between body and tannins, which makes the Roero Srü fully appreciable from its second year, with no need to wait for long refinements in the bottle. Its maximum qualitative expression is reached after a period of medium-long aging, which can easily exceed 15 years.

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

**Grape variety:** Nebbiolo 100%

**Production area:** Roero, municipality of Canale

**Orientation:** ½ South , ½ West

**Altitude:** 250 meters

**Yield per hectare:** 60-70 quintals

**Vineyard surface:** 2,5 hectares

**Alcohol content:** 13,5-14,0%

**Acidity:** 5,0-5,5 g/l

**Bottle size:** bottiglia (0,750L), Magnum (1,5L), Jeroboam (3L)

**First year of production:** 1990

### Sensory profile

**Colour:** lively, with bright soft ruby-red hues.

**Nose:** its great complexity means that the aromas develop slowly, blossoming into refined fruity hints of raspberry, followed by aristocratic undertones of spices and licorice.

**Taste:** austere entry, with the tannins starting out slightly pronounced before gradually softening nicely into a long, stylish finish on which Roero's fruity/floral vein is brought on to the fullest.

**Food pairings:** the elegance of the tannins makes it an ideal match for T-bone steaks and grilled veal fillets, or pasta with meat sauce.