

# Roero DOCG

DOCG (DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN)



**SOIL:** CALCAREOUS- MARLY  
**HARVEST PERIOD:** OCTOBER  
**AGING:** 2-3 YEARS

#### CHEMICAL ANALYSIS

ALCOOL: 14% – 15%  
SUGARS: 0-0.1 g / l  
ACIDITY: 5.00 – 6.00 g / l  
SULFUR: 50-80 mg / l  
FEATURE: STILL

#### ORGANOLEPTIC CHARACTERISTICS:

**Color:** intense ruby red with garnet shades.

**Aroma:** ethereal and intense, with perceptions of violet, raspberry and blackberry, enriched by elegant spicy touches.

**Taste:** wine of great body, harmonious, warm and wraparound enveloping. Sensations of violet and red fruit nuanced with pleasant spicy fragrances of liquorice and cocoa.

**Serving temperature:** 18-20 ° C.

It can be kept: for 10 – 12 years

#### ACCOMPANYING DISHES

Excellent to accompany main courses of red meat , games as wild porc , goose and ducks and different cheese



Via Guglielmo Marconi 55 • Montà D'Alba - Italy  
Phone +39(0) 173 975231 • Mobile +39 340 3272683  
[www.cascinamarchisio.com](http://www.cascinamarchisio.com) • [info@cascinamarchisio.com](mailto:info@cascinamarchisio.com)