



## Roero Docg Valmaggioro Audinaggio

**APPELLATION:** Roero DOCG

**GRAPE VARIETY:** 100% Nebbiolo

**PRODUCTION AREA:** Veza d'Alba

**EXPOSURE AND ALTITUDE:** south, south-west; 220-270 m

**SOIL:** mainly sandy

**TRAINING SYSTEM:** Guyot

**HARVEST:** hand harvest in the middle October

**AGEING:** first in french oak barrique (new and used) and then some months in bottle

**ALCOHOL CONTENT:** 14° - 14,5° % Vol.

**RECOMMENDED SERVING TEMPERATURE:** 16°-18°

Roero Rosso is produced with Nebbiolo grape and its name is taken from the territory in which the vines are grown. Recently the MGA (Additional Geographical Mentions) have been approved and among them we can find Valmaggioro. The name "Audinaggio" comes from the piemontese dialect "Autinagia" which means "small piece of land" and refers to the vineyard used to produce this singular Roero.

### TECHNICAL NOTES

The wine is an intense garnet. The nose is wide, lively and elegant. In the mouth it presents a good body and structure. Scents of jam and spices prevail and, thanks to the vertical acidity of the wine, they are well-balanced. The aftertaste is long, persistent and with soft tannins.

### CULINARY COMBINATIONS

Perfect with risotto, light mixed-fry and truffle-based dishes. Good also with roasts, wild game and aged cheese.

### Azienda Agricola Cascina Ca' Rossa

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