

la Castella

RODDINO D'ALBA

NEBBIOLO D'ALBA

Denominazione di origine controllata

A wine with a perfect balance of tannins and astringency

Variety:	100% Nebbiolo – Old vineyard
Soil:	calcareous marl and tuff
Exposure:	South-West, in the municipalities of Roddino and Sinio at about 400-550 m a.s.l.
Harvest period:	first half of October - by hand
Vinification:	alcoholic fermentation and maceration in contact with the skins for 10-15 days in steel tanks with daily pumping over
Ageing:	10-12 months in barrique of second passage and then in bottle
Average production:	40 hl
Sizes produced:	0.75 L bottles + Magnum + Jèroboam
-> Color:	garnet red with ruby reflections
-> Bouquet:	spicy, dark berries
-> Taste:	evident elegant tannins, ample structure and with a persistent and warm aftertaste - if aged, soft and velvety tannins will be present
Recommended pairings:	salumi, appetizers, first and second courses of land cuisine
Serving temperature:	17-19 °C

Az. Agr. CASCINA CASTELLA di CASSINO SILVIO S.S.A.

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