

PRODUTTORI DI NEBBIOLO DI CAREMA

CAREMA CLASSICO



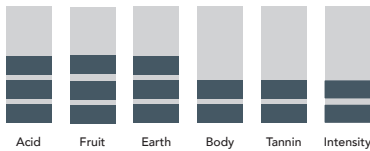
Grape Varieties
100% Nebbiolo



Designation
Carema DOC



Type
Dry, still red wine



Appearance
Deep salmon to pale garnet with a very orange edge.

Nose

Nose is subtle and fresh, with ripe strawberry, blueberry, dried roses, potpourri, clove, chalk and nutmeg.

Taste

Strawberry, Pomegranate, orange peel. Elegant and long.

Pairing

Risotto, grilled meats, pheasant, charcuterie, medium-ripe cheeses. A great alternative to Pinot Noir.



Soil

Morainic gravel over granite

Aspect

Steep terraced hillside

Fermentation

Fermented in steel. 12 days of maceration.

Aging

Aged for 18 months, with 12 months in large oak or chestnut barrels.

Alcohol

13%

Critics Score



Awards

Member of Presidio Slow Food



Presidio Slow Food™



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